



# Creamy Bacon & Tomato Fresh Fettuccine with Tomato Salad

**FRESH & FAST**

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



## Recipe Update

Our suppliers have been affected by the recent adverse weather conditions and COVID-related labour shortages, which is impacting the availability of some ingredients. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

**Nutrition Per Serving:** Energy 4098kJ (979Cal) | Protein 38.6g | Fat, total 44.1g - saturated 23.2g | Carbohydrate 101.1g - sugars 12.6g | Sodium 1461mg  
**Spicy** (optional chilli flakes) | The quantities provided above are averages only.

Contact us | [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)  
2022 | WK11 | X

# Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You'll need

(along with the basics)



Large Frying Pan



Medium Saucepan

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Fresh Fettuccine	1 pkt	1 pkt
Tomato Sugo	1 pkt (200g)	1 pkt (400g)
Grated Parmesan Cheese	1 pkt (30g)	1 pkt (60g)

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Sizzle



Diced Bacon



Garlic Paste



Chilli Flakes (Optional)



Tomato Sugo



Longlife Cream



Garlic & Herb Seasoning

## 2. Boil



Fresh Fettuccine

## 3. Toss



Tomato



Cucumber



Mixed Leaves



Balsamic & Olive Oil Dressing



Grated Parmesan Cheese



Herbs

- Boil the kettle
- Heat **olive oil** in a frying pan over high heat
- Cook **bacon**, breaking up with a spoon, until browned, **3 mins**
- Add **garlic paste**, a pinch of **chilli flakes** (if using) and cook until fragrant, **1 min**
- Add **tomato sugo**, **cream** and **seasoning** (1/2 sachet for 2P // 1 sachet for 4P) and cook until thickened, **2-3 mins**

- Pour **boiling water** into saucepan over high heat. Season generously with **salt**
- Bring to the boil, add **fettuccine** and cook until 'al dente', **3 mins**
- Add **fettuccine** to frying pan with a dash of **pasta water** and toss

- Meanwhile, chop **tomato** and **cucumber**
- In a bowl, combine **tomato**, **cucumber**, **mixed leaves** and **dressing**. Season
- Divide **pasta** between plates
- Top with **Parmesan** and torn **herbs**
- Serve with **salad**

