



Quick Creamy Mushroom & Bacon Boscaiola

with Garlic Ciabatta

NEW

KID FRIENDLY

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Portabello Mushrooms



Garlic



Fettuccine



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Wholemeal Panini



Diced Bacon



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 25-25 mins

When the craving for a creamy pasta dish hits there's only one solution - a boscaiola! Soft and warming, it will fill up your belly with love from the hearty mushrooms and bacon stirred through the sauce. Soak up the flavour with a side of classic garlic bread.

Pantry items

Olive Oil, Butter

Before you start

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 will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
portabello mushrooms	1 packet	1 packet
garlic	1 clove	2 cloves
wholemeal panini	1	2
fettuccine	1 packet	1 packet
diced bacon	1 packet	1 packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	1 bottle (250ml)	2 bottles (500ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
baby spinach leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5652kJ (1351Cal)	1149kJ (275Cal)
Protein (g)	34.3g	7g
Fat, total (g)	89.8g	18.3g
- saturated (g)	52.1g	10.6g
Carbohydrate (g)	96.2g	19.6g
- sugars (g)	11.9g	2.4g
Sodium (mg)	1735mg	353mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Get prepped & cook the pasta

- Boil the kettle. Preheat the grill to high. Thinly slice **portabello mushrooms**. Finely chop **garlic**.
- Slice **wholemeal panini** in half lengthways, then slice each diagonally.
- Half-fill a large saucepan with boiling water.
- Cook **fettuccine**, uncovered, over high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain, then return **fettuccine** to the saucepan.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Grill the garlic ciabatta

- Meanwhile, add **garlic** and the remaining **butter** to a small heatproof bowl. Microwave in **10 second** bursts until melted. Brush **garlic butter** over cut sides of **ciabatta**. Season with **salt** and **pepper**.
- Place **ciabatta** directly onto wire racks and grill until golden, **5 minutes**.



Make the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until beginning to brown, **2-3 minutes**.
- Add **mushrooms** and 1/2 the **butter** and cook until browned and softened, **6-8 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add **cream**, **chicken-style stock powder** and reserved **pasta water** and cook until slightly thickened, **2-3 minutes**.
- Add **fettuccine**, **baby spinach leaves** and **grated Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste.



Serve up

- Divide creamy mushroom and bacon boscaiola between bowls.
- Serve with garlic ciabatta. Enjoy!

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