

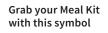
# Quick Creamy Mushroom & Bacon Boscaiola

with Garlic Ciabatta

NEW

KID FRIENDLY

TAKEAWAY FAVES









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

#### You will need

Large saucepan · Large frying pan

# Ingredients

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	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)

<sup>\*</sup>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.



## 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!

