



Creamy Truffle, Mushroom & Bacon Fettuccine

with Pine Nut Pangrattato & Rocket Salad

Grab your Meal Kit with this symbol



Garlic



Button Mushrooms



Thyme



Panko Breadcrumbs



Pine Nuts



Diced Bacon



Fresh Fettuccine



Longlife Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Baby Spinach Leaves



Pear



Rocket Leaves



Balsamic & Olive Oil Dressing



Truffle Oil



Chilli Flakes (Optional)



Parsley

- Hands-on: **20-30 mins**
- Ready in: **25-35 mins**
- Spicy (optional chilli flakes)

This fettuccine dish pairs the earthy flavour of mushroom and truffle with an easy creamy sauce. The side salad balances the richness of the pasta with peppery rocket, sweet pear and sharp Parmesan.

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
garlic	3 cloves	6 cloves
button mushrooms	1 packet	1 packet
thyme	1 bag	1 bag
panko breadcrumbs	½ packet	1 packet
pine nuts	1 packet	2 packets
butter*	20g	40g
diced bacon	1 packet	1 packet
fresh fettuccine	1 packet	1 packet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet (10g)	2 sachets (20g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
pear	1	2
rocket leaves	1 bag (30g)	1 bag (60g)
balsamic & olive oil dressing	drizzle	drizzle
truffle oil	drizzle	drizzle
chilli flakes (optional)	pinch	pinch
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5115kJ (1223Cal)	916kJ (219Cal)
Protein (g)	42.1g	7.5g
Fat, total (g)	67.1g	12g
- saturated (g)	30.3g	5.4g
Carbohydrate (g)	103.2g	18.5g
- sugars (g)	11g	2g
Sodium (mg)	1636mg	293mg

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

Bring a large saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **button mushrooms**. Pick the **thyme** leaves. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **panko breadcrumbs** (see ingredients) and **pine nuts**, stirring, until golden brown, **3 minutes**. Add 1/2 the **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a medium bowl, then season with **salt** and **pepper**.



Make it creamy

While the pasta is cooking, reduce the frying pan heat to medium, then add the **longlife cream** (see ingredients) and **chicken-style stock powder** and simmer until thickened, **2-3 minutes**. Add the **grated Parmesan cheese** and some reserved **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then stir to combine. Remove from the heat, then stir through the **baby spinach leaves** and cooked **fettuccine**. Season to taste.

TIP: Add a splash more reserved pasta water if the sauce looks too thick.



Cook the mushrooms & bacon

Return the frying pan to a medium-high heat with the **butter** and a drizzle of **olive oil**. Cook the **mushrooms** and **diced bacon**, breaking up with a spoon, until browned, **5-6 minutes**. Add the **thyme** and remaining **garlic** and cook until fragrant, **1 minute**.



Make the salad

While the sauce is cooking, thinly slice the **pear**. In a large bowl, combine the **pear**, **rocket leaves** and a drizzle of **balsamic & olive oil dressing**. Season to taste.



Cook the fettuccine

While the mushrooms and bacon are cooking, cook the **fresh fettuccine** in the boiling water until 'al dente', **3 minutes**. Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then drain the **fettuccine** and set aside.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Serve up

Divide the creamy mushroom and bacon fettuccine between bowls. Drizzle some of the **truffle oil** over the pasta. Top with the pine nut pangrattato and a pinch of **chilli flakes** (if using). Tear over the **parsley**. Serve with the pear and rocket salad.

TIP: Truffle has a strong flavour, use less if you're not a fan.

Enjoy!