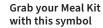


Creamy Truffle, Mushroom & Bacon Fettuccine

with Pine Nut Pangrattato & Rocket Salad







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.











Panko Breadcrumbs





Pine Nuts





Longlife Cream

Grated Parmesan

Cheese

Fresh Fettuccine



Chicken-Style



Stock Powder





Baby Spinach





Rocket Leaves



Balsamic & Olive Oil Dressing





Chilli Flakes (Optional)





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

ingi calcino			
	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

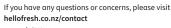
TGG TGGT			
Avg Qty	Per Serving	Per 100g	
Energy (kJ)	5115kJ (1223Cal)	916kJ (219Cal)	
Protein (g)	42.1g	7.5g	
Fat, total (g)	67.1g	12g	
- saturated (g)	30.3g	5.4g	
Carbohydrate (g)	103.2g	18.5g	
- sugars (g)	11g	2g	
Sodium (mg)	1636mg	293mg	

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.



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.



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.



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.



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.



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!