



EASY BACON CARBONARA

with Spinach Salad



Make a homemade carbonara sauce



Red Onion



Cucumber



Bacon



Spaghetti



Parmesan Cheese



Cooking Cream



Pine Nuts



Baby Spinach Leaves



Hands-on: **30** mins

Ready in: **40** mins

Rules were made to be broken, right? And when it comes to cooking, we don't let rules get in the way of a good dish. So, we have gone ahead and added cream, baby spinach and pine nuts to this carbonara and we reckon it's worth any potential controversy!

Pantry Staples: Olive Oil, Eggs, Vinegar (White Wine Or Balsamic), Honey

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, large saucepan, colander, two medium bowls, fork, two small bowls** and a **large frying pan**.



1 GET PREPPED

Bring a large saucepan of salted water to the boil. **TIP:** *Putting a lid on the saucepan helps it boil faster!* Thinly slice the **red onion**. Thinly slice the **cucumber** into half-moons. Cut the **bacon** into 1cm pieces. Finely grate the **Parmesan cheese**.



2 COOK THE SPAGHETTI

Add the **spaghetti** to the saucepan of boiling water and cook for **10 minutes**, or until 'al dente'. **TIP:** *Stir the pasta regularly to ensure it doesn't stick.* Drain the pasta reserving **2 cups cooking water**, then return the pasta to the saucepan. **Drizzle** with **olive oil** to prevent sticking.



3 MAKE THE CARBONARA SAUCE

While the pasta is cooking, crack the **eggs** into a medium bowl and whisk with a fork. Add the finely grated **Parmesan cheese, cooking cream (see ingredients list)** and a **generous pinch of pepper**. Mix well and set aside. **TIP:** *Using more cream will dilute the flavour.*

In a small bowl, combine the **vinegar, honey** and **1 tbs of olive oil**. Set aside.



4 COOK THE PINE NUTS & BACON

Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, stirring, for **3-4 minutes**, or until golden. Transfer to a small bowl.

Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **bacon** and cook for **7-8 minutes**, or until golden. Add the **red onion** and cook for **3 minutes**, or until softened and fragrant.



5 BRING EVERYTHING TOGETHER

Add the **spaghetti** to the pan with the bacon and toss to coat. Add **1/2 the baby spinach leaves** and stir through until wilted. Remove the pan from the heat and pour in the **carbonara sauce** and **1/3 cup of the cooking water**. **TIP:** *Removing the pan from the heat before adding the egg is important to stop the eggs from scrambling.* Mix well to combine. **TIP:** *If the sauce looks too thick, add more cooking water until the sauce is creamy and silky.* Season to taste with **salt** and **pepper**.



6 SERVE UP

Divide the bacon carbonara between bowls. Sprinkle over the toasted pine nuts.

In a medium bowl, combine the cucumber and remaining baby spinach leaves with the honey-vinegar dressing and serve on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
red onion	1
cucumber	1
bacon	2 packets
Parmesan cheese	1 block (50 g)
spaghetti	2 packets
eggs*	2
cooking cream	½ tub (150 mL)
vinegar* (white wine or balsamic)	3 tsp
honey*	½ tsp
pine nuts	1 packet
baby spinach leaves	1 bag (180 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3830kJ (916Cal)	864kJ (206Cal)
Protein (g)	40.5g	9.1g
Fat, total (g)	46.7g	10.5g
- saturated (g)	18.6g	4.2g
Carbohydrate (g)	82.0g	18.5g
- sugars (g)	9.7g	2.2g
Sodium (g)	1470mg	332mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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