

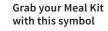
Bacon & Mushroom Spaghetti

with Parmesan Cheese

CUSTOMER FAVOURITE

BESTSELLER

KID FRIENDLY













Portabello Mushrooms



Grated Parmesan Cheese

Chicken-Style Stock Powder



Spaghetti





Prep in: 25-35 mins Ready in: 30-40 mins Dim the lights down low and light the candles because there's nothing more romantic than a creamy spaghetti dinner. The best flavours come from the simplest combinations like bacon and mushrooms, both create a hearty sauce for golden spaghetti to get tangled up in. So come in close and enjoy a taste of romance with little effort.

Olive Oil, Egg, White Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

 $Large\ saucepan\cdot Large\ frying\ pan$

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
celery	1 stalk	2 stalks
portabello mushrooms	1 packet	1 packet
egg*	1	2
cream	½ packet (125ml)	1 packet (250ml)
grated Parmesan cheese	1 large packet	2 large packets
chicken-style stock powder	½ sachet	1 sachet
spaghetti	1 packet	1 packet
diced bacon	1 packet	1 packet
white wine vinegar*	½ tbs	1 tbs
diced bacon**	1 packet	1 packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3517kJ (841Cal)	883kJ (211Cal)
Protein (g)	34.7g	8.7g
Fat, total (g)	46.1g	11.6g
- saturated (g)	25g	6.3g
Carbohydrate (g)	67.3g	16.9g
- sugars (g)	5.4g	1.4g
Sodium (mg)	941mg	236mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4102kJ (980Cal)	915kJ (219Cal)
Protein (g)	42.7g	9.5g
Fat, total (g)	58.2g	13g
- saturated (g)	29.5g	6.6g
Carbohydrate (g)	67.3g	15g
- sugars (g)	5.4g	1.2g
Sodium (mg)	1340mg	299mg

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

- Half-fill a large saucepan with water, add a generous pinch of salt, then bring to the boil over high heat.
- Finely chop garlic and celery. Thinly slice portabello mushrooms.



Make the creamy sauce

- Separate the egg yolks from the egg whites. In a medium bowl, combine egg yolks, cream (see ingredients), grated Parmesan cheese and chicken-style stock powder (see ingredients).
- · Season, whisk with a fork and set aside.

TIP: Pour the egg whites into a freezer bag or ice cube tray and save them for another recipe, like making meringues!

Little cooks: Help with whisking the egg.



Cook the spaghetti

- Cook **spaghetti** in the boiling water until 'al dente', **10 minutes**.
- Reserve some pasta water (¼ cup for 2 people / ½ cup for 4 people). Drain spaghetti, then return to saucepan. Drizzle with a little olive oil to prevent sticking.

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

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



Cook the bacon & mushrooms

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of olive oil.
 Cook diced bacon, breaking up with a spoon, until golden, 3-4 minutes.
- Add celery and mushrooms and cook until softened, 4-5 minutes.
- Add garlic and cook until fragrant, 1 minute.
- Reduce heat to medium, then add the white wine vinegar and cook until evaporated,
 1-2 minutes.

Custom Recipe: If you've doubled your diced bacon, cook for an extra 2-3 minutes.



Bring it all together

 Remove frying pan from heat. Add cooked spaghetti, creamy sauce mixture and a splash of the reserved pasta water to the bacon and mushrooms. Stir well to coat. Season to taste and set aside.

TIP: If your frying pan isn't big enough, toss everything together in the saucepan! **TIP:** Add a splash more reserved pasta water if your sauce is looking too thick.



Serve up

 Divide creamy bacon and mushroom spaghetti between bowls. Enjoy!



Scan here if you have any questions or concerns







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