



Bacon & Mushroom Spaghetti

with Parmesan Cheese

CUSTOMER FAVOURITE

BESTSELLER

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Celery



Portabello Mushrooms



Cream



Grated Parmesan Cheese



Chicken-Style Stock Powder



Spaghetti



Diced Bacon



Diced Bacon

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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

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 · 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.

We're here to help!

Scan here if you have any questions or concerns



2023 | CW32



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**.



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.



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.



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.



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!



Serve up

- Divide creamy bacon and mushroom spaghetti between bowls. Enjoy!

Rate your recipe

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