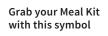


Truffle, Mushroom & Bacon Fettuccine

with Spinach, Rocket & Cucumber Salad

HALL OF FAME

KID FRIENDLY









Cucumber



Button Mushrooms

Fettuccine





Diced Bacon

Herb & Mushroom Seasoning







Cream

Chicken-Style Stock Powder





Spinach & Rocket

Truffle Oil



Grated Parmesan Cheese

Recipe Update We've replaced the radish in this recipe with cucumber due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Prep in: 20-30 mins Ready in: 30-40 mins

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 and crunchy cucumber.

Pantry items

Olive Oil, Butter, Honey, Balsamic 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
cucumber	1	2
button mushrooms	1 packet	1 packet
fettuccine	1 packet	2 packets
butter*	20g	40g
diced bacon	1 packet	1 packet
herb & mushroom seasoning	1 sachet	2 sachets
cream	½ packet (125ml)	1 packet (250ml)
chicken-style stock powder	1 medium sachet	1 large sachet
honey*	½ tsp	1 tsp
balsamic vinegar*	drizzle	drizzle
spinach & rocket mix	1 small bag	1 medium bag
truffle oil	½ bottle	1 bottle
grated Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4107kJ (982Cal)	987kJ (236Cal)
Protein (g)	28.6g	6.9g
Fat, total (g)	59.7g	14.3g
- saturated (g)	29.2g	7g
Carbohydrate (g)	79.1g	19g
- sugars (g)	14.4g	3.5g
Sodium (mg)	1440mg	346mg
Custom Recipe		

Per 100g Avg Qty Energy (kJ) 4692kJ (1121Cal) 1006kJ (240Cal) Protein (g) 36.5g 7.8g Fat, total (g) 71.9g 15.4g - saturated (g) 33.6g 7.2g 79.1g 17g Carbohydrate (g)

14.4g

1839mg

The quantities provided above are averages only.

Allergens

Sodium (mg)

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

2024 | CW04



Get prepped

- · Boil the kettle.
- Finely chop garlic. Slice cucumber into halfmoons. Thinly slice button mushrooms.



Cook the pasta

- Half-fill a large saucepan with boiling water.
 Cook fettuccine, uncovered, over high heat until 'al dente'. 9 minutes.
- Reserve pasta water (½ cup for 2 people / 1 cup for 4 people), then drain and return fettuccine to saucepan.

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



Cook the bacon & mushrooms

- While the pasta is cooking, heat a large frying pan over high heat with the **butter** and a drizzle of **olive oil**. Cook **diced bacon** and **mushrooms**, stirring occasionally, until browned, 6-7 minutes.
- Add garlic and herb & mushroom seasoning and cook until fragrant, 1 minute.

Custom Recipe: If you've doubled your diced bacon, cook in batches for the best results.



Make the sauce

- Reduce heat to low and add cream (see ingredients), reserved pasta water and chicken-style stock powder to the frying pan. Stir to combine and simmer until slightly thickened, 1-2 minutes.
- Add fettuccine and toss to combine. Season with pepper.



Make the salad

 In a medium bowl, combine the honey and a drizzle of balsamic vinegar and olive oil. Add cucumber and spinach & rocket mix and toss to coat. Season.



Serve up

- Divide mushroom and bacon fettuccine between bowls and serve with spinach, rocket and cucumber salad.
- Drizzle some truffle oil (see ingredients) over pasta to taste. Sprinkle over grated Parmesan cheese to serve. Enjoy!

TIP: Truffle has a strong flavour, if you're not a fan, serve the pasta without it.

Little cooks: Add the finishing touch by sprinkling the cheese on top!



Did we make your tastebuds happy?
Let our culinary team know: hellofresh.co.nz/rate



3.1g

394mg