



Truffle, Mushroom & Bacon Fettuccine

with Spinach, Rocket & Cucumber Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Cucumber



Button Mushrooms



Fettuccine



Diced Bacon



Herb & Mushroom Seasoning



Cream



Chicken-Style Stock Powder



Spinach & Rocket Mix



Truffle Oil



Grated Parmesan Cheese



Diced Bacon

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.

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

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 · 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

Avg Qty	Per Serving	Per 100g
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
Carbohydrate (g)	79.1g	17g
- sugars (g)	14.4g	3.1g
Sodium (mg)	1839mg	394mg

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



1



Get prepped

- Boil the kettle.
- Finely chop **garlic**. Slice **cucumber** into half-moons. Thinly slice **button mushrooms**.

4



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**.

2



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.

5



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.

3



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.

6



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!

Rate your recipe

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