



Bacon & Mushroom Boscaiola

with Garlic Panini

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Button Mushrooms



Garlic



Leek



Wholemeal Panini



Fettuccine



Diced Bacon



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Baby Leaves



Grated Parmesan Cheese



Chicken Breast

Prep in: 20-30 mins
Ready in: 25-35 mins

Eat Me Early*
*Custom Recipe only

When the craving for a creamy pasta dish hits there's only one solution - a boscaiola! Soft and warming, it will fill up your belly with love from the hearty mushrooms and bacon stirred through the sauce. Soak it up with a side of classic garlic bread.

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

Pantry items

Olive Oil, Butter

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
button mushrooms	1 medium packet	1 large packet
garlic	1 clove	2 cloves
leek	½	1
wholemeal panini	1	2
fettuccine	1 medium packet	2 medium packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby leaves	1 small packet	1 medium packet
grated Parmesan cheese	1 medium packet	1 large packet
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5634kJ (1347Cal)	1150kJ (275Cal)
Protein (g)	34.3g	7g
Fat, total (g)	89.8g	18.3g
- saturated (g)	51.8g	10.6g
Carbohydrate (g)	96.3g	19.7g
- sugars (g)	12g	2.4g
Sodium (mg)	1721mg	351mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6405kJ (1531Cal)	960kJ (229Cal)
Protein (g)	73.2g	11g
Fat, total (g)	93g	13.9g
- saturated (g)	52.8g	7.9g
Carbohydrate (g)	97.3g	14.6g
- sugars (g)	12.1g	1.8g
Sodium (mg)	1856mg	278mg

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

2024 | CW15



1



Cook the pasta

- Preheat the grill to high. Boil the kettle.
- Thinly slice **button mushrooms**. Finely chop **garlic**. Thinly slice white and light green parts of **leek (see ingredients)**. Slice **wholemeal panini** in half lengthways, then slice each half diagonally.
- Half-fill a large saucepan with boiling water. Cook **fettuccine**, uncovered, over high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain, then return **fettuccine** to the saucepan.

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

Custom Recipe: If you've added chicken breast, cut into 2cm chunks.

3



Toast the ciabatta

- Meanwhile, add **garlic** and the remaining **butter** to a small microwave-safe bowl. Microwave in **10 second** bursts until melted.
- Brush **garlic butter** over cut sides of **panini**. Season with **salt** and **pepper**.
- Place **panini** directly on a wire rack and grill until golden, **5 minutes**.

2



Make the sauce

- While the pasta is cooking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until beginning to brown, **2-3 minutes**.
- Add **mushrooms**, **leek** and half the **butter**, then cook until browned and softened, **6-8 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**. Add **cream**, **chicken-style stock powder** and reserved **pasta water** and cook until slightly thickened, **2-3 minutes**.
- Add cooked **fettuccine**, **baby leaves** and **grated Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste.

Custom Recipe: Cook chicken with diced bacon, tossing and breaking up bacon with a spoon, until browned and cooked through (when no longer pink inside), 5-6 minutes. Continue with recipe as above.

4



Serve up

- Divide bacon and mushroom boscaiola between bowls.
- Serve with garlic panini. Enjoy!

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