



Creamy Bacon, Mushroom & Cheese Spaghetti

with Pear Salad

Grab your Meal Kit
with this symbol



Garlic



Pear



Button Mushrooms



Longlife Cream



Shredded Cheddar
Cheese



Chicken-Style
Stock Powder



Spaghetti



Diced Bacon



Baby Spinach
Leaves



Hands-on: **25-35 mins**
Ready in: **30-40 mins**

There's a lot to love about this rich bowl of spaghetti. From the savoury bacon to the deep meatiness of the mushrooms, to the gooeyness of the Cheddar cheese. But our favourite part? It's got to be that it's on the table in half an hour. That's our kind of dinner!

Pantry items

Olive Oil, Balsamic Vinegar, Honey

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
pear	½	1
button mushrooms	1 punnet (150g)	1 punnet (250g)
balsamic vinegar*	drizzle	drizzle
honey*	½ tsp	1 tsp
longlife cream	½ bottle (125ml)	1 bottle (250ml)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
chicken-style stock powder	½ sachet	1 sachet
spaghetti	1 packet	2 packets
diced bacon	1 packet	1 packet
baby spinach leaves	1 bag (120g)	1 bag (240g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3824kJ (913Cal)	934kJ (223Cal)
Protein (g)	30.7g	7.5g
Fat, total (g)	51.3g	12.5g
- saturated (g)	26.2g	6.4g
Carbohydrate (g)	78.6g	19.2g
- sugars (g)	9.5g	2.3g
Sodium (mg)	903mg	221mg

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

Bring a medium saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **pear** (see ingredients). Thinly slice the **button mushrooms**. In a medium bowl, combine the **balsamic vinegar**, **honey** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.



Make the creamy sauce

In a second medium bowl, combine the **longlife cream** (see ingredients), **shredded Cheddar cheese** and **chicken-style stock powder** (1/2 sachet for 2 people / 1 sachet for 4 people). Season with **pepper** and mix to combine. Set aside.



Cook the spaghetti

Cook the **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water**, then drain the **spaghetti** and return to the saucepan.

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



Cook the bacon & mushrooms

While the spaghetti is cooking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **diced bacon**, tossing, until crisp, **5-6 minutes**. Add the sliced **mushrooms** and cook until softened, **5-6 minutes**. Add the **garlic** and 1/2 the **baby spinach leaves** and cook until wilted, **1 minute**. Reduce the heat to medium.



Bring it all together

Add the cooked **spaghetti** and **creamy sauce mixture** to the frying pan and cook, tossing, until the spaghetti is coated in the sauce, **1-2 minutes**. Season to taste. Remove from the heat and set aside.

TIP: If the sauce looks too thick, add a splash of the reserved pasta water to loosen.

TIP: If your frying pan isn't big enough, toss everything together in the saucepan!



Serve up

Add the pear and remaining baby spinach leaves to the salad dressing. Toss to coat. Divide the creamy bacon, mushroom and cheese spaghetti between bowls. Serve with the pear salad.

Enjoy!