

Truffle, Mushroom & Bacon Fettuccine

with Spinach & Pear Salad

Grab your Meal Kit with this symbol



Garlic



Pear



Button Mushrooms



Fettuccine



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Salad Leaves



Truffle Oil



Diced Bacon



Cream



Grated Parmesan Cheese



Diced Bacon

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

Golden ropes of fettuccine coated in a rich, creamy sauce and sizzled pieces of bacon and mushroom. Finished with a scattering of sharp Parmesan cheese and a complementary salad, this is nothing short of a small bite of heaven.

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

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
pear	1	2
button mushrooms	1 packet	1 packet
fettuccine	1 medium packet	1 large packet
butter*	20g	40g
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
honey*	½ tsp	1 tsp
balsamic vinegar*	drizzle	drizzle
salad leaves	1 small bag	1 medium bag
truffle oil	drizzle	drizzle
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4139kJ (989Cal)	990kJ (237Cal)
Protein (g)	30.6g	7.3g
Fat, total (g)	59.8g	14.3g
- saturated (g)	29.4g	7g
Carbohydrate (g)	79g	18.9g
- sugars (g)	14.2g	3.4g
Sodium (mg)	1428mg	341mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4724kJ (1129Cal)	1009kJ (241Cal)
Protein (g)	38.6g	8.2g
Fat, total (g)	72g	15.4g
- saturated (g)	33.9g	7.2g
Carbohydrate (g)	79g	16.9g
- sugars (g)	14.2g	3g
Sodium (mg)	1827mg	390mg

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](https://www.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



2022 | CW25



Get prepped

- Finely chop **garlic**. Thinly slice **pear** and **button mushrooms**.



Make the sauce

- Reduce heat to low and add **cream** (see ingredients), reserved **pasta water** (1/2 cup for 2P // 1 cup for 4P) and **chicken-style stock powder** to the frying pan. Stir to combine and simmer until slightly thickened, **1-2 minutes**.
- Add drained **fettuccine** and toss to combine. Season with **pepper**.



Cook the pasta

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

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



Make the salad

- In a medium bowl, combine the **honey** and a drizzle of **balsamic vinegar** and **olive oil**. Add **pear** and **salad leaves** and toss to coat. Season.



Cook the bacon & mushrooms

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

Custom Recipe: If you ordered double diced bacon, add bacon to the pan first, cooking for 2-3 minutes, before adding mushrooms.



Serve up

- Divide mushroom and bacon fettuccine between bowls.
- Drizzle some **truffle oil** over pasta to taste.
- Sprinkle over **grated Parmesan cheese** and serve with spinach and pear salad. Enjoy!

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

Rate your recipe

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