

Creamy Truffled Bacon and Pea Spaghetti with Italian Style Cheese

Classic 20-25 Minutes • 1 of your 5 a day









Garlic Clove





Bacon Lardons

Spaghetti



Chicken Stock







Grated Hard Italian Style Cheese



Truffle Zest



Pantry Items

Oil, Salt, Pepper

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, colander and frying pan.

Ingredients

9					
Ingredients	2P	3P	4P		
Garlic Clove**	2	3	4		
Echalion Shallot**	1 1		2		
Spaghetti 13)	180g 270g		360g		
Bacon Lardons**	60g	90g	120g		
Chicken Stock Paste	10g 15g		20g		
Creme Fraiche** 7)	150g	225g	300g		
Peas**	120g	180g	240g		
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g		
Truffle Zest	1 sachet	2 sachets	2 sachets		
Diced Chicken Breast**	260g	390g	520g		
Pantry	2P	3P	4P		
Water for the Sauce*	100ml	150ml	200ml		
*Not Included **Store in the Fridge					

Nutrition

NULTILION			Custom Recipe	
Per serving	Per 100g	Per serving	Per 100g	
311g	100g	441g	100g	
3138 /750	1009/241	3785 /905	858 /205	
34.8	11.2	37.2	8.4	
18.9	6.1	19.6	4.4	
83.5	26.9	83.6	19.0	
12.5	4.0	12.6	2.9	
27.8	8.9	59.3	13.4	
2.20	0.71	2.40	0.54	
	Per serving 311g 3138 /750 34.8 18.9 83.5 12.5 27.8	Per serving Per 100g 311g 100g 3138/750 1009 /241 34.8 11.2 18.9 6.1 83.5 26.9 12.5 4.0 27.8 8.9	Per serving 100g serving 311g 100g 441g 3138/750 1009/241 3785/905 34.8 11.2 37.2 18.9 6.1 19.6 83.5 26.9 83.6 12.5 4.0 12.6 27.8 8.9 59.3	

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

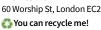
Contact

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Get Prepping

Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **spaghetti**.

Peel and grate the **garlic** (or use a garlic press). Halve, peel and chop the **shallot** into small pieces.



Cook the Pasta

When your pan of **water** is boiling, add the **spaghetti** and bring back to the boil. Cook until tender, 8 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Fry the Bacon

While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **bacon lardons** and **shallot**. Stir-fry until the **bacon** is cooked and the **shallot** has softened, 5-6 mins. **IMPORTANT**: *Wash your hands and equipment after handling raw meat*. Cook lardons thoroughly.

CUSTOM RECIPE

If you've chosen to add **chicken**, add it to the pan with the **bacon** and **shallot**. Fry until golden brown all over, 5-6 mins. The **chicken** will cook through in the next step. **IMPORTANT**: Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle



Simmer your Sauce

Once the **bacon** is cooked and the **shallot** has softened, add the **garlic** and stir-fry until fragrant, 1 min.

Stir in the **chicken stock paste** and **water for the sauce** (see pantry for amount) into the pan. Bring to the boil, then lower the heat and simmer until thickened, 3-4 mins.



Combine and Stir

Once the **sauce** has thickened, stir in the **creme fraiche**, **peas** and **cheese**.

Add the **cooked spaghetti** and toss to coat in the **sauce** until warmed through. Season to taste with **salt** and **pepper**. Add a splash of **water** if it's a little too thick.

Stir in the **truffle zest**, then remove from the heat.



Serve

Share the **truffled bacon and pea spaghetti** between your bowls.

Enjoy!