



# Creamy Truffle, Bacon and Pea Spaghetti

with Italian Style Cheese

Super Quick 15 Minutes

44



Garlic Clove



Bacon Lardons



Spaghetti



Chicken Stock Paste



Creme Fraiche



Peas



Grated Hard Italian Style Cheese



Truffle Zest



Bacon Lardons

#### 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

Kettle, garlic press, frying pan and saucepan.

## Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Bacon Lardons**	60g	90g	120g
Spaghetti <b>13</b>	180g	270g	360g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** <b>7</b>	150g	225g	300g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	20g	40g	40g
Truffle Zest	1 sachets	2 sachets	2 sachets
Bacon Lardons**	60g	90g	120g
Pantry	2P	3P	4P
Water for the Sauce*	75ml	100ml	150ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	314g	100g	344g	100g
Energy (kJ/kcal)	3086 /738	984 /235	3411 /815	993 /237
Fat (g)	34.8	11.1	40.9	11.9
Sat. Fat (g)	18.9	6.0	20.8	6.1
Carbohydrate (g)	79.7	25.4	80.3	23.4
Sugars (g)	9.4	3.0	9.4	2.7
Protein (g)	27.3	8.7	32.4	9.4
Salt (g)	2.20	0.70	3.02	0.88

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

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## Get Frying

- Boil a full kettle.
- Peel and grate the **garlic** (or use a garlic press).
- Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat.
- Once hot, fry the **bacon lardons**, 4-5 mins. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.

## CUSTOM RECIPE

If you've chosen to double up on **bacon lardons**, cook the recipe in the same way.

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## Sauce Time

- Stir the **garlic** into the **bacon** and fry, 1 min.
- Add the **chicken stock paste** and **water** (see pantry) to the pan. Stir, bring to the boil, then lower the heat. Simmer, 2-3 mins.
- Next, stir in the **creme fraiche**, **peas** and **cheese**. Bring to the boil, then remove from the heat.
- Add the **spaghetti** and toss to combine.

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## Hey Spaghetti

- Meanwhile, pour the **boiled water** into a saucepan with  $\frac{1}{2}$  **tsp salt**.
- Boil the **spaghetti**, 8 mins.
- Once cooked, drain and pop back in the pan. Drizzle with **oil** and stir through.

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## Dinner's Ready!

- Season to taste the **pasta** with **salt** and **pepper**.
- Add a splash of **water** if the **sauce** is too thick.
- Stir in the **truffle zest**, then remove from the heat.
- Share the **pasta** between your bowls.

Enjoy!