

Creamy Truffle, Bacon and Pea Spaghetti with Italian Style Cheese



Super Quick 15 Minutes













Spaghetti



Chicken Stock Paste





Creme Fraiche



Grated Hard Italian



Style Cheese



Truffle Zest

Pantry Items Oil, Salt, Pepper

+ Double Bacon Lardons

If you chose to double bacon, 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		
British Smoked Bacon Lardons**	60g	90g	120g		
Spaghetti 13)	180g	270g	360g		
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		
British Smoked Bacon Lardons**	120g	180g	240g		
Pantry	2P	3P	4P		
Water for the Sauce*	75ml	100ml	150ml		
*Not Included **Store in the Fridge					

Mutnition

Nutrition			Custom Recipe	
Typical Values	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	314g	100g	344g	100g
Energy (kJ/kcal)	3087 /738	985 /235	3412/815	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)	9.1	2.9	9.2	2.7
Protein (g)	27.3	8.7	32.5	9.5
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, mollusc, 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.

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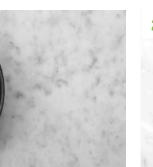
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- Meanwhile, heat a drizzle of oil in a frying pan on medium-high heat.
- Once hot, fry the bacon lardons, 4-5 mins. IMPORTANT: Wash hands and utensils after handling raw meat. Cook it thoroughly.

+ Double Bacon Lardons

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



Hey Spaghetti

- Meanwhile, pour the **boiled water** into a saucepan with ½ **tsp salt**.
- Boil the spaghetti, 8 mins.
- Once cooked, drain and pop back in the pan. Drizzle with oil and stir through.



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.



Dinner's Ready!

- Taste and season 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!

