



Smoky Chipotle Bacon Spaghetti

with Spinach and Cheese

44

Super Quick 15 Minutes • **Medium Spice** • 1 of your 5 a day



Spaghetti



British Smoked Bacon Lardons



Tomato Passata



Chicken Stock Paste



Baby Spinach



Chipotle Paste



Smoky Base Paste



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Kettle, saucepan and frying pan.

Ingredients

Ingredients	2P	3P	4P
Spaghetti 13	180g	270g	360g
British Smoked Bacon Lardons**	90g	150g	180g
Tomato Passata	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Baby Spinach**	40g	100g	100g
Chipotle Paste	20g	30g	40g
Smoky Base Paste	1 sachet	1½ sachets	2 sachets
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	345g	100g
Energy (kJ/kcal)	2856 /683	828 /198
Fat (g)	26.3	7.6
Sat. Fat (g)	12.3	3.6
Carbohydrate (g)	79.2	23.0
Sugars (g)	11.5	3.3
Protein (g)	30.3	8.8
Salt (g)	4.40	1.27

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.

Contact

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1



Hey Spaghetti

- Boil a full kettle.
- Pour it into a saucepan with ½ **tsp salt** on high heat.
- Boil the **spaghetti**, 8 mins.
- Once cooked, drain.

3



Flavour Town

- Add the **passata**, **chicken stock paste**, **sugar** and **water** (see pantry for both).
- Stir and bring to the boil. Simmer, 1-2 mins.
- Next, stir in the **cooked pasta** and **spinach** until piping hot, 1-2 mins.
- Mix in the **chipotle**, **smoky base paste**, **butter** (see pantry) and **half** the **cheese**. Season with **salt** and **pepper**.

2



Get Frying

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

4



Dinner's Ready!

- Share the **spaghetti** between your bowls.
- Sprinkle over the remaining **cheese**.

Enjoy!