



# Creamy Truffled Bacon and Pea Spaghetti

with Italian Style Cheese and Hazelnut Crumb

**Festive Flavours** 20-25 Minutes • 1 of your 5 a day

5



Garlic Clove



Echalion Shallot



Spaghetti



Bacon Lardons



Hazelnuts



Chicken Stock Paste



Creme Fraiche



Peas



Grated Hard Italian Style Cheese



Truffle Zest

**Pantry Items**  
Oil, Salt, Pepper

## 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

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Echalion Shallot**	1	1	2
Spaghetti <b>13)</b>	180g	270g	360g
Bacon Lardons**	60g	90g	120g
Hazelnuts <b>2)</b>	25g	40g	40g
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 sachet	2 sachets	2 sachets

Pantry	2P	3P	4P
Water for the Sauce*	150ml	225ml	300ml

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3436 / 821	1108 / 265
Fat (g)	42.8	13.8
Sat. Fat (g)	19.5	6.3
Carbohydrate (g)	80.5	26.0
Sugars (g)	10.7	3.5
Protein (g)	29.1	9.4
Salt (g)	2.16	0.70

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

## Allergens

**2)** Nuts **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  $\frac{1}{2}$  **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.



## Time to Fry

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.

In the meantime, roughly chop the **hazelnuts**.



## 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). 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**.

Season with **salt** and **pepper**, then toss the **cooked spaghetti** into the **sauce** and warm through until piping hot.

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



## Serve

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

Finish by sprinkling over the **hazelnuts**.

## Enjoy!