



Pronto Bacon Linguine

with Mushrooms, Courgette and Cheese

Classic 20 Minutes • 1 of your 5 a day

3



Bacon Lardons



Echalion Shallot



Courgette



Garlic Clove



Sliced Mushrooms



Linguine



Vegetable Stock Paste



Italian Style Herbs



Creme Fraiche



Grated Hard Italian Style Cheese



Bacon Lardons

Pantry Items
Oil, Salt, Pepper

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade 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

Frying pan, garlic press, colander and bowl.

Ingredients

Ingredients	2P	3P	4P
Bacon Lardons**	90g	120g	180g
Echalion Shallot**	1	1	2
Courgette**	1	1	2
Garlic Clove**	1	2	2
Sliced Mushrooms**	120g	180g	240g
Linguine 13	180g	270g	360g
Vegetable Stock Paste 10	10g	15g	20g
Italian Style Herbs	1 sachet	1 sachet	2 sachets
Creme Fraiche** 7	150g	225g	300g
Grated Hard Italian Style Cheese** 7 8	40g	65g	80g
Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3076 /735	706 /169
Fat (g)	38.6	8.9
Sat. Fat (g)	17.4	4.0
Carbohydrate (g)	74.9	17.2
Sugars (g)	8.8	2.0
Protein (g)	30.5	7.0
Salt (g)	2.65	0.61
Custom Recipe for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	481g	100g
	3563 /852	741 /177
Fat (g)	47.7	9.9
Sat. Fat (g)	20.3	4.2
Carbohydrate (g)	75.8	15.8
Sugars (g)	8.9	1.8
Protein (g)	38.2	8.0
Salt (g)	3.88	0.81

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

Allergens

7) Milk **8)** Egg **10)** Celery **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.

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Fry the Bacon

a) Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ **tsp salt** for the **pasta**.

b) Heat a drizzle of **oil** in a large frying pan on medium-high heat.

c) Once hot, add the **bacon lardons** and cook, stirring occasionally, until golden, 3-4 mins.

IMPORTANT: Wash your hands and equipment after handling raw meat.

CUSTOM RECIPE

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



Linguine Time

a) Meanwhile, add the **linguine** to the pan of **boiling water** and bring back to the boil. Cook until tender, 12 mins.

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



Get Prepped

a) Meanwhile, halve, peel and thinly slice the **shallot**.

b) Trim the **courgette**, then quarter lengthways. Chop widthways into small pieces.

c) Peel and grate the **garlic** (or use a garlic press).



Simmer and Stir

a) Add the **water for the sauce** (see pantry for amount), **veg stock paste** and **Italian style herbs** to the **bacon** pan.

b) Stir and bring to the boil, then lower the heat and simmer until slightly reduced, 3-4 mins.

c) Once reduced, stir in the **creme fraiche** and **half the hard Italian style cheese**, adding a splash of **water** if it's a little thick.



Bring on the Veg

a) Lower the heat to medium, then add the **shallot**, **sliced mushrooms** and **courgette** to the **lardons**.

b) Cook, stirring occasionally, until the **veg** is softened and starting to brown, 4-5 mins.

c) Add the **garlic** and cook until fragrant, 1 min.
IMPORTANT: Cook lardons thoroughly.



Finish and Serve

a) Add the **cooked pasta** to the **sauce**. Toss to coat well and season to taste with **salt** and plenty of **pepper**.

b) Serve your **bacon linguine** in bowls sprinkled with the remaining **cheese**.

Enjoy!