



Bacon and Cheese Linguine

with creme fraiche and cherry tomatoes

Family Quick Cook 20-25 mins

6



Bacon Lardons



Grated Cheese



Onion



Cherry Tomatoes



Parsley



Dried Linguine



Chopped Tomato with Onion & Garlic



Worcester Sauce



Chicken Stock



Creme Fraiche

Pantry Items: Oil, Water, Salt, Pepper, Sugar



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Grated Cheese	50 g	100 g
Onion	1 unit	2 units
Cherry Tomatoes	125 g	250 g
Parsley	5 g	10 g
Dried Linguine	180 g	360 g
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Worcester Sauce	1 sachet	2 sachets
Chicken Stock	1 sachet	2 sachets
Creme Fraiche	65 g	110 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	521.5 g	100 g
Energy (kJ/kcal)	3192 kJ/ 763 kcal	611 kJ/ 146 kcal
Fat (g)	30.4 g	5.9 g
Sat. Fat (g)	15.5 g	3 g
Carbohydrate (g)	88 g	16.9 g
Sugars (g)	19.1 g	3.7 g
Protein (g)	33.2 g	6.4 g
Salt (g)	5.9 g	0.96 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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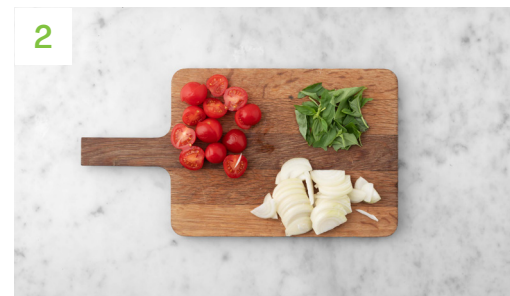
You can recycle me!



1 Make the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When boiling, add the **linguine** to the **water** and bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

TIP: *If you're in a hurry you can boil the water in your kettle.*



2 Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Halve the **tomatoes**.
- Roughly chop the **parsley** (stalks and all).



3 Fry the Bacon

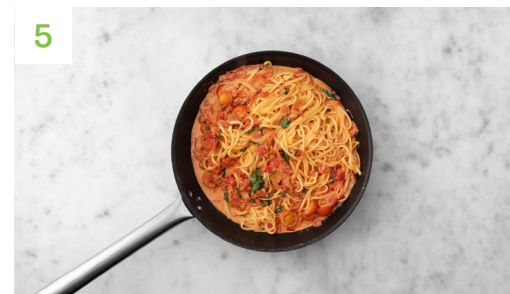
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon lardons** and **onion** until **lardons** are crispy, 3-4 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Season with **salt** and **pepper**.



4 Start the Sauce

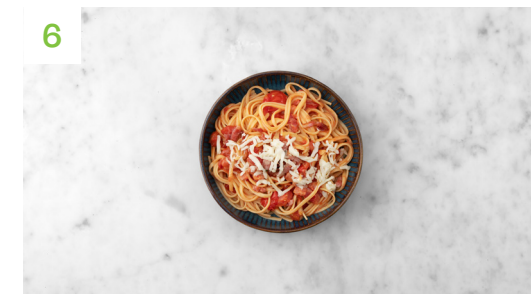
- Add **cherry tomatoes, chopped tomatoes, Worcester sauce, stock powder** and ½ tsp **sugar** (double for 4p) to the pan.
- Stir everything together and simmer until slightly reduced, 5-6 mins.
- Season to taste with **salt** and **pepper**.

TIP: *Loosen the sauce with a splash of water if necessary.*



5 Coat the Linguine

- After the sauce has simmered, add the **creme fraiche** and **half the parsley**.
- Stir to combine and allow to warm through.
- Carefully toss the **linguine** through the sauce until coated and warmed, 1-2 mins.



6 Finish and Serve

- Divide the creamy **bacon linguine** between bowls.
- Garnish with the **cheese** and remaining **parsley**.

Enjoy!