



# Bacon and Bell Pepper Linguine with creamy mushroom sauce

Quick Cook 20-25 mins

15



Bacon Lardons



Onion



Mushrooms



Garlic



Dried Linguine



Vegetable Stock



Italian Herbs



Creme Fraiche



Grated Italian Style Hard Cheese



Bell Pepper

Pantry Items: Oil, Salt, Pepper, Water



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, grater

## Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Onion	½ unit	1 unit
Mushrooms	150 g	250 g
Garlic	1 unit	2 units
Dried Linguine	180 g	360 g
Vegetable Stock	1 sachet	2 sachets
Italian Herbs	½ sachet	1 sachet
Creme Fraiche	110 g	220 g
Grated Italian Style Hard Cheese	50 g	100 g
Bell Pepper	1 unit	2 units

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>418 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3129.6 kJ/ 748 kcal	748.7 kJ/ 178.9 kcal
Fat (g)	34 g	8.1 g
Sat. Fat (g)	17.6 g	4.2 g
Carbohydrate (g)	80 g	19.1 g
Sugars (g)	10.6 g	2.5 g
Protein (g)	33.7 g	8.1 g
Salt (g)	3 g	0.7 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.

## Contact

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## Get Prepped

- Boil a large pot of **salted water** for the **linguine**.
- Halve and peel the **onion**. Thinly slice **half** (double for 4p).
- Roughly chop the **mushrooms**.
- Halve the **pepper** and discard the core and seeds. Chop into 1cm chunks.
- Peel and grate the **garlic** (or use a garlic press).

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



## Add the Veg

- Lower the heat to medium then add the **onion**, **mushrooms** and **pepper** to the pan.
- Cook, stirring occasionally, until softened and starting to brown, 4-5 mins.
- With 1 min of cooking time left, add the **garlic** and cook, stirring frequently.



## Cook the Pasta

- When the **water** is boiling, add the **linguine** 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.



## Simmer the Sauce

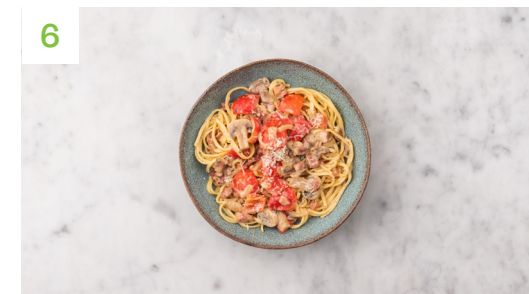
- Add 50ml **water** (double for 4p), **stock powder** and **half** the **Italian herbs** (double for 4p) to the pan.
- Bring to the boil then lower the heat.
- Simmer until slightly reduced, 3-4 mins.
- Stir the **creme fraiche** and **half** the **cheese** through the sauce.

**TIP:** Add a splash of water if you feel the sauce is too dry.



## Fry the Bacon

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the **bacon lardons**.
- Fry until golden, stirring occasionally, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



## Finish and Serve

- Add the drained **linguine** to the sauce and toss everything together.
- Season to taste with **salt** and plenty of **pepper**.
- Serve in bowls and finish with a sprinkling of the remaining **cheese**.

Enjoy!