



# Bacon and Mushroom Linguine

with baby spinach and fresh chilli

20-25 mins

2



Bacon Lardons



Mushrooms



Creme Fraiche



Chicken Stock



Baby Spinach



Onion



Grated Italian Style Hard Cheese



Chilli



Garlic



Dried Linguine

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
Mushrooms	150 g	250 g
Crema Fraiche	110 g	220 g
Chicken Stock	1 sachet	2 sachets
Baby Spinach	60 g	120 g
Onion	1 unit	2 units
Grated Italian Style Hard Cheese	25 g	50 g
Chilli	1 unit	2 units
Garlic	1 unit	2 units
Dried Linguine	180 g	360 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>379.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	2903.7 kJ/ 694 kcal	765.1 kJ/ 182.9 kcal
Fat (g)	30 g	7.9 g
Sat. Fat (g)	15.1 g	4 g
Carbohydrate (g)	77.6 g	20.4 g
Sugars (g)	8.5 g	2.2 g
Protein (g)	30.4 g	8 g
Salt (g)	2.6 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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## 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.

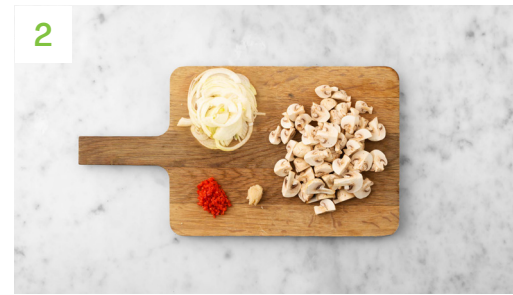


## Finish and Serve

- Divide the creamy **bacon linguine** between deep plates or bowls.
- Top with a sprinkling of chopped **chilli** (use less if you don't like spice) and the remaining **cheese**.

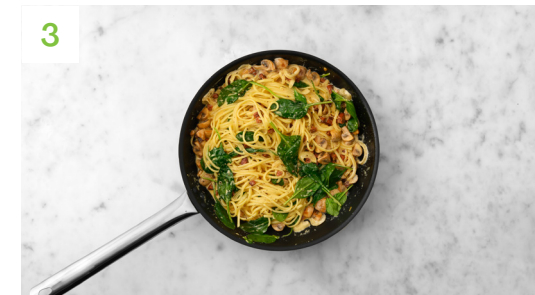
**TIP:** If you're cooking for kids you may want to leave out the chilli in this dish!

## Enjoy!



## Cook the Veg

- Meanwhile, roughly chop the **mushrooms**.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **chilli**, discard the core and seeds and finely chop.
- Halve, peel and thinly slice the **onion**.
- Place a large pan over medium-high heat with a drizzle of **oil**. Once hot, fry the **bacon, mushrooms, garlic** and **onion** until golden, stirring, 4-5 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.



## Simmer the Sauce

- Add the **stock powder** and **creme fraiche** to the pan.
- Simmer until the sauce has thickened, 10-14 mins (add a splash of **water** if the sauce becomes too thick).
- Once simmered, carefully mix in the drained **linguine, spinach** and **half the cheese**.
- Cook until the **cheese** has melted and the **spinach** is wilted.
- Season to taste with **salt** and **pepper**.