



# Carbonara Style Bacon Linguine

with sprinkled chives and salad

Family Quick Cook 20 – 25 mins • Egg(s) not included

19



Bacon Lardons



Dried Linguine



Chives



Creme Fraiche



Grated Italian Style Hard Cheese



Salad Leaves



Balsamic Glaze

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



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## 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	200 g	400 g
Dried Linguine	180 g	360 g
Chives	5 g	10 g
Crème Fraîche	110 g	220 g
Grated Italian Style Hard Cheese	2 units	4 units
Salad Leaves	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	293.5 g	100 g
Energy (kJ/kcal)	3410 kJ/ 815 kcal	1161.8 kJ/ 277.7 kcal
Fat (g)	42.2 g	14.4 g
Sat. Fat (g)	20.4 g	7 g
Carbohydrate (g)	70.5 g	24 g
Sugars (g)	6.6 g	2.2 g
Protein (g)	38.2 g	13 g
Salt (g)	3 g	1 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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### Cook 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, reserve a cup of **pasta water** then drain the **linguine** 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

- Toss the **salad leaves** with the **balsamic glaze**, drizzle of **oil** and season to taste with **salt** and **pepper**.
- Divide your creamy carbonara style **pasta** between bowls.
- Top with a sprinkling of **chives**.
- Serve the dressed salad alongside.

### Enjoy!



### Fry the Bacon

- While the **pasta** cooks, finely chop the **chives** (use scissors if you prefer).
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **bacon lardons**. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Fry until golden, stirring occasionally, 5-8 mins.



### Make the Sauce

- Meanwhile, in a small bowl mix one **egg** (double for 4p) with the **crème fraîche**, **cheese** and a good amount of **pepper**.
- Once the **lardons** are ready, add the drained **linguine** to the pan.
- Cook on medium-high heat, stirring, until combined and warmed through, 2-3 mins.
- Remove the pan from the heat and add the **egg**. Stir together to coat well.
- Loosen the sauce with a splash of reserved **pasta water** if desired. Season to taste with **salt** and **pepper**.