



# Bacon, Mushroom and Pepper Pasta in a creamy sauce

Family Quick Cook 20 – 25 mins

6



Bacon Lardons



Onion



Mushrooms



Garlic



Dried Linguine



Vegetable Stock



Italian Herbs



Creme Fraiche



Grated Italian Style Hard Cheese



Bell Pepper



Pine Nuts

Pantry Items: Oil, Salt, Pepper, 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, grater

## Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Onion	1 unit	2 units
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	2 units	4 units
Bell Pepper	1 unit	2 units
Pine Nuts	10 g	20 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	448.5 g	100 g
Energy (kJ/kcal)	3270 kJ/ 782 kcal	729 kJ/ 174 kcal
Fat (g)	35.3 g	7.9 g
Sat. Fat (g)	17.1 g	3.8 g
Carbohydrate (g)	83.9 g	18.7 g
Sugars (g)	12.1 g	2.7 g
Protein (g)	34.4 g	7.7 g
Salt (g)	2.9 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.

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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 and deseed the **pepper**. 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 until fragrant, 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** 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** 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 heat (without oil).
- Once hot, dry-fry the **pine nuts** until lightly toasted, 2-3 mins. Remove from the pan and set aside.
- Return the pan to 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 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 **cheese** and a scattering of **pine nuts**.

Enjoy!