



Spicy Mushroom and Bacon Linguine

with baby spinach and fresh chilli

20 – 25 mins • **Optional spice**

3



Irish Bacon Lardons



Mushrooms



Creme Fraiche



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.

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

Cooking tools you will need

Colander, grater

Ingredients

	2P	4P
Irish Bacon Lardons	100 g	200 g
Mushrooms	150 g	250 g
Creame Fraiche	110 g	220 g
Stock	1 sachet	2 sachets
Baby Spinach	60 g	120 g
Onion	1 unit	2 units
Grated Italian Style Hard Cheese	1 unit	2 units
Chilli	1 unit	2 units
Garlic	1 unit	2 units
Dried Linguine	180 g	360 g
Irish Bacon Lardons	200 g	400 g

Nutrition

for uncooked ingredient	Per 100g	Per 100g
Energy (kJ/kcal)	766 kJ / 188 kcal	841 KJ / 201 kcal
Fat (g)	8.5 g	10.5 g
Sat. Fat (g)	4.1 g	4.6 g
Carbohydrate (g)	20.5 g	18.2 g
Sugars (g)	2.2 g	2 g
Protein (g)	8 g	9.2 g
Salt (g)	0.4 g	0.6 g

See site or app for detailed nutritional info.

Allergens

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

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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, 10-12 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 **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** 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** and **spinach**.
- Cook until the **spinach** is wilted.
- Season to taste with **salt** and **pepper**.