



# Linguine in Creamy Bacon Sauce

with Peas, Rocket and Balsamic Drizzle

Family 20-25 Minutes

10



Linguine



Garlic Clove



British Smoked Bacon Lardons



Chicken Stock Paste



Creme Fraiche



Peas



Grated Hard Italian Style Cheese



Wild Rocket



Balsamic Glaze



Fresh Tagliatelle

### Pantry Items

Oil, Salt, Pepper

### ⚡ Make it Quick

If you chose to make this recipe quicker, then just follow the instructions on the back of this card.

Happy cooking!



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Kettle, saucepan, garlic press, frying pan and colander.

## Ingredients

Ingredients	2P	3P	4P
Linguine <b>13</b>	180g	270g	360g
Garlic Clove**	2	3	4
British Smoked Bacon Lardons**	90g	120g	180g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** <b>7</b>	150g	225g	300g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	20g	30g	40g
Wild Rocket**	20g	40g	40g
Balsamic Glaze <b>14</b>	12ml	12ml	24ml
Fresh Tagliatelle** <b>8</b> <b>13</b>	200g	300g	400g

Pantry	2P	3P	4P
Water for the Sauce*	75ml	125ml	150ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	345g	100g	355g	100g
Energy (kJ/kcal)	3268 / 781	947 / 226	2635 / 630	742 / 177
Fat (g)	37.8	11.0	38.2	10.7
Sat. Fat (g)	20.0	5.8	20.1	5.7
Carbohydrate (g)	81.1	23.5	48.7	13.7
Sugars (g)	12.0	3.5	9.9	2.8
Protein (g)	29.4	8.5	24.1	6.8
Salt (g)	2.48	0.72	2.47	0.70

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

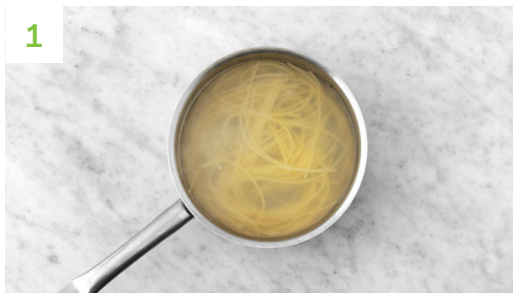
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## Cook the Pasta

- Boil a full kettle.
- Pour the **boiled water** into a large saucepan with  $\frac{1}{2}$  **tsp salt** and bring back to the boil.
- Add the **linguine** and cook until tender, 10-12 mins.

### Make it Quick

If you've chosen the quick version, cook the **fresh tagliatelle** for 3-4 mins instead, then continue as instructed.



## Make your Creamy Sauce

- Stir the **chicken stock paste**, **creme fraiche** and **water for the sauce** (see pantry for amount) into the **bacon pan**. Season with **salt** and **pepper**.
- Bring to the boil, then lower the heat and simmer until thickened, 3-4 mins.
- Once the **pasta** is cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



## Garlic Time

- While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press).



## Stir and Combine

- Once the **sauce** has thickened, stir through the **cooked pasta**, **peas** and **hard Italian style cheese**.
- Taste and season with **salt** and **pepper** if needed.
- Add a splash of **water** if the **sauce** is a little thick.



## Fry the Bacon

- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **bacon lardons** and stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.
- Stir in the **garlic** and cook for 1 min more.



## Finish and Serve

- Share the **creamy bacon linguine** between your bowls.
- Top with a handful of **rocket**.
- Drizzle over the **balsamic glaze** to finish.

Enjoy!