



Creamy Sausage and Pancetta Carbonara

with Garlicky Mushrooms

N° 11

FAMILY Hands On Time: 20 Minutes • Total Time: 30 Minutes



Closed Cup
Mushrooms



Garlic Clove



Tuscan Pork
Sausage



Spaghetti



Bacon Lardons



Grated Hard
Italian Cheese



Soured Cream

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Saucepan, Fine Grater (or Garlic press), Baking Tray, Colander, Measuring Jug and Frying Pan.

Ingredients

	2P	3P	4P
Closed Cup Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Garlic Clove**	1 clove	2 cloves	2 cloves
Tuscan Pork Sausage 14 **	4	6	8
Spaghetti 13	200g	300g	400g
Reserved Pasta Water for the Sauce*	200ml	300ml	400ml
Bacon Lardons**	60g	90g	120g
Grated Hard Italian Cheese 7 8 **	1 bag	1½ bags	2 bags
Soured Cream 7 **	150g	225g	300g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	427g	100g
Energy (kJ/kcal)	4165 /996	977 /234
Fat (g)	47	11
Sat. Fat (g)	22	5
Carbohydrate (g)	90	21
Sugars (g)	6	1
Protein (g)	44	10
Salt (g)	3.09	0.73

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten 14) Sulphites

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.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Get Prepped

Preheat your oven to 200°C and bring a large saucepan of **water** to the boil with ¼ tsp of **salt**. Thinly slice the **mushrooms**, peel and grate the **garlic** (or use a garlic press). Pop the **sausages** on a lightly oiled baking tray and roast them on the top shelf of your oven until browned and cooked through, 20-25 mins. **IMPORTANT: The sausages are cooked when no longer pink in the middle.**



4. Make the Sauce

Pour in the **reserved pasta cooking water** and add **three-quarters** of the **cheese**. Stir together and simmer until reduced by half, 3-4 mins. Stir in the **soured cream** until well combined. Remove from the heat.



2. Cook the Pasta

Meanwhile, add the **pasta** to the boiling **water** and simmer until tender, 8 mins (see ingredients for amount you need). Once tender, drain the **pasta** but reserve some of the **pasta water** for the **sauce** (see the ingredient list for the amount you need to reserve). Pop the **pasta** back in a pan, drizzle with **olive oil** and stir through to stop it sticking together.



5. Combine

Once the **sausages** are cooked, pop them on a board and chop into 2cm thick rounds using a knife and fork. Add them to the **sauce** and stir to combine. Add the **spaghetti** to the **sauce** along with a splash of **water** if it needs it. Toss to combine. Season to taste with **salt** and **pepper**.



3. Cook the Mushrooms

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **bacon lardons** and stir fry until starting to brown, 2-3 mins. **IMPORTANT: Cook the bacon lardons throughout.** Add the **mushrooms** to the pan and season with **salt** and **pepper**. Fry with the **bacon lardons** until browned, 5-6 mins. Add the **garlic** and cook for 1 minute.



6. Finish and Serve

Serve in bowls with the remaining **hard Italian style cheese** sprinkled on top.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.