

# **Creamy Sausage and Pancetta Carbonara**

N° 11

with Garlicky Mushrooms

**FAMILY** 

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





Closed Cup Mushrooms



Tuscan Pork Sausage



Bacon Lardons

Soured Cream



Garlic Clove



Spaghetti



Grated Hard Italian Cheese



# Before you start

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

### Basic cooking tools, you will need:

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

## Ingredients

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	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 <b>14)</b> **	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 <b>7) 8)**</b>	1 bag	1½ bags	2 bags
Soured Cream 7)**	150g	225g	300g

<sup>\*</sup>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**

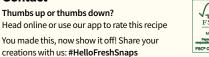
7) Milk 8) Egg 13) Gluten 14) Sulphites

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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# 1. Get Prepped

Preheat your oven to 200°C and bring a large saucepan of water to the boil with 1/4 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.



# 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.



# 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.



# 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.



# 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.



# 6. Finish and Serve

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

**Eniov!** 

## 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.