

Quick Bacon and Mushroom Linguine

with Asparagus

Rapid 20 Minutes • 1 of your 5 a day









Sliced Mushrooms

Linguine



Bacon Lardons





Asparagus





Stock Powder



Style Cheese

Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Kettle, Saucepan, Colander, Frying Pan, Wooden Spoon, Garlic Press, Measuring Jug, Bowl.

Ingredients

	2P	3P	4P
Linguine 13)	200g	300g	400g
Sliced Mushrooms**	120g	180g	240g
Bacon Lardons**	60g	90g	120g
Garlic Clove	1	2	2
Asparagus**	100g	200g	200g
Reserved Pasta Water for the Sauce*	100ml	150ml	200ml
Creme Fraiche 7)**	150g	225g	300g
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Grated Hard Italian Style Cheese 7) 8) **	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	342g	100g
Energy (kJ/kcal)	3073 /734	900 /215
Fat (g)	35	10
Sat. Fat (g)	16	5
Carbohydrate (g)	82	24
Sugars (g)	7	2
Protein (g)	31	9
Salt (g)	2.05	0.60

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

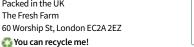
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Cook the Pasta

- a) Fill and boil your kettle.
- b) Fill a large saucepan with the boiling water and put on high heat. Bring back to the boil.
- c) Add ½ tsp of salt and the linguine.
- d) Cook for 12 mins.



Start the Sauce

- a) In the meantime, heat a drizzle of oil in a large frying pan over high heat.
- b) Once hot, add the sliced mushrooms and bacon lardons.
- c) Cook, stirring occasionally, until golden all over, 4-5 mins.



Prep

- a) Meanwhile, peel and grate the garlic (or use a garlic press).
- b) Chop the bottom 2cm off the asparagus and discard. Cut the asparagus widthways into 3cm long pieces.



Cook the Asparagus

- a) Once the mushrooms and bacon are golden, stir in the **garlic** for 30 seconds.
- **b)** When the **pasta** has 3 mins left, add the asparagus to the water.
- c) Once the pasta and apsaragus are cooked, drain in a colander. Save some of the water to use in your sauce!



Finish the Sauce

- a) Once the asparagus and pasta are drained, stir the saved pasta water (see ingredients for amount), the creme fraiche and stock powder into the mushrooms.
- b) Stir to dissolve the stock powder, then remove from the heat.
- c) Stir the drained pasta and asparagus and grated hard Italian style cheese into the sauce and gently toss to coat. TIP: Add another splash of pasta water if the sauce is still a bit thick!



Serve

- a) Season to taste with a pinch of salt and pepper.
- **b)** Share between your bowls and dig in.

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.