



# Quick Bacon and Mushroom Linguine with Asparagus

**Rapid** 20 Minutes • 1 of your 5 a day

13



Linguine



Sliced Mushrooms



Bacon Lardons



Garlic Clove



Asparagus



Creme Fraiche



Chicken Stock Powder



Grated Hard Italian Style Cheese

## Before you start

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

## Cooking tools, you will need:

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

## Ingredients

	2P	3P	4P
Linguine <b>13</b> )	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 <b>7</b> )**	150g	225g	300g
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Grated Hard Italian Style Cheese <b>7</b> ) <b>8</b> )**	40g	60g	80g

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>342g</b>	<b>100g</b>
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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HelloFresh UK

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 You can recycle me!



## Cook the Pasta

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



## Cook the Asparagus

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



## Start the Sauce

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



## Finish the Sauce

- 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**.
- Stir to dissolve the **stock powder**, then remove from the heat.
- 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!



## Prep

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



## Serve

- Season to taste with a pinch of **salt** and **pepper**.
- 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.