



# Presto Bacon and Mushroom Linguine with Asparagus and Cheese

Classic 20 Minutes

3



Linguine



Sliced Mushrooms



Bacon Lardons



Garlic Clove



Asparagus Bundles



Creme Fraiche



Chicken Stock Paste



Grated Hard Italian  
Style Cheese

## Before you start

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

## Cooking tools

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

## Ingredients

|   | 2P    | 3P    | 4P    |
|---|-------|-------|-------|
| Linguine <b>13)</b>                             | 180g  | 270g  | 360g  |
| Sliced Mushrooms**                              | 120g  | 180g  | 240g  |
| Bacon Lardons**                                 | 60g   | 90g   | 120g  |
| Garlic Clove**                                  | 1     | 2     | 2     |
| Asparagus Bundles**                             | 100g  | 200g  | 200g  |
| Reserved Pasta Water for the Sauce*             | 100ml | 150ml | 200ml |
| Creme Fraiche** <b>7)</b>                       | 150g  | 225g  | 300g  |
| Chicken Stock Paste                             | 10g   | 15g   | 20g   |
| Grated Hard Italian Style Cheese** <b>7) 8)</b> | 40g   | 40g   | 80g   |

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

## Nutrition

|                         | Per serving | Per 100g  |
|-------------------------|-------------|-----------|
| for uncooked ingredient | 333g        | 100g      |
| Energy (kJ/kcal)        | 3079 / 736  | 926 / 221 |
| Fat (g)                 | 37          | 11        |
| Sat. Fat (g)            | 21          | 6         |
| Carbohydrate (g)        | 70          | 21        |
| Sugars (g)              | 7           | 2         |
| Protein (g)             | 28          | 8         |
| Salt (g)                | 2.19        | 0.66      |

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 13) Gluten

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, milk, egg, mustard, celery, soya, 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.

## Contact

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1



### Cook the Pasta

**a)** Fill and boil your kettle.

**b)** Fill a large saucepan with the **boiling water** and put on high heat.

**c)** Add  $\frac{1}{2}$  **tsp salt** and the **linguine**. Bring back to the boil.

**d)** Cook until tender, 12 mins.

2



### Start the Sauce

**a)** While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on high heat.

**b)** Once hot, add the **sliced mushrooms** and **bacon lardons**.

**c)** Cook, stirring occasionally, until golden all over, 4-5 mins. **IMPORTANT:** Wash your hands after handling raw meat. Cook bacon thoroughly.

3



### Get Prepped

**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.

4



### Cook the Asparagus

**a)** Once the **mushrooms** and **bacon** are golden, stir in the **garlic** for 30 secs.

**b)** When the **pasta** has 3 mins left, add the **asparagus** to the pan of **water** and cook for the remaining time.

**c)** Once the **pasta** and **asparagus** are cooked, drain in a colander. Save some of the **pasta water for the sauce** (see ingredients for amount).

5



### Finish the Sauce

**a)** Stir the **reserved pasta water**, **creme fraiche** and **chicken stock paste** into the **mushrooms**.

**b)** Add the **cooked pasta**, **asparagus**, and **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.

6



### Serve

**a)** Season to taste with **salt** and **pepper**.

**b)** Share between your bowls and dig in.

### Enjoy!