



# Presto Bacon and Mushroom Linguine with Asparagus and Cheese

Rapid 20 Minutes • 1 of your 5 a day

14



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 and colander.

## 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
Pasta Water*	100ml	150ml	200ml
Creme Fraiche** <b>7</b>	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	40g	65g	80g

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>333g</b>	<b>100g</b>
Energy (kJ/kcal)	3079 /736	926 /221
Fat (g)	37.3	11.2
Sat. Fat (g)	20.9	6.3
Carbohydrate (g)	69.8	21.0
Sugars (g)	6.8	2.0
Protein (g)	28.1	8.5
Salt (g)	2.19	0.66

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 13) Cereals containing 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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## Cook the Pasta

- Fill and boil your kettle.
- Fill a large saucepan with the **boiling water** and put on high heat.
- Add  $\frac{1}{2}$   **tsp salt** and the **linguine**. Bring back to the boil.
- Cook until tender, 12 mins.



## Add the Asparagus

- Once the **mushrooms** and **bacon** are golden, stir in the **garlic** for 30 secs.
- When the **pasta** has 3 mins left, add the **asparagus** to the same pan and cook for the remaining time.
- Once the **pasta** and **asparagus** are cooked, reserve some of the **pasta water** (see ingredients for amount), then drain in a colander. Drizzle with **oil** and stir through to prevent it sticking.



## Start Frying

- While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **sliced mushrooms** and **bacon lardons**.
- Cook, stirring occasionally, until golden all over, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*



## Bring on the Sauce

- Stir the reserved **pasta water**, **creme fraiche** and **chicken stock paste** into the **mushrooms**.
- Add the **cooked pasta**, **asparagus** and **hard Italian style cheese** to the **sauce** and gently toss to coat. **TIP:** *Add another splash of water if the sauce is a bit thick.*



## Get Prepped

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



## Serve

- Season to taste with **salt** and **pepper**.
- Share the **bacon and mushroom linguine** between your bowls.

## Enjoy!