













Ultimate Chicken and Bacon Linguine Alfredo

with Peas, Parmigiano Reggiano and Rocket Salad

Ultimate 25-30 Minutes

35



-  Garlic Clove
-  Linguine
-  Diced Chicken Breast
-  Bacon Lardons
-  Creme Fraiche
-  Chicken Stock Paste
-  Peas
-  Parmigiano Reggiano
-  Rocket
-  Balsamic Glaze

Pantry Items
Butter

Before you start

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

Cooking tools

Saucepan, garlic press, colander, frying pan and bowl.

Ingredients

	2P	3P	4P
Garlic Clove**	1	1	2
Linguine 13	180g	270g	360g
Diced Chicken Breast**	280g	420g	560g
Bacon Lardons**	60g	90g	120g
Creme Fraiche** 7)	150g	225g	300g
Water for the Sauce*	100ml	125ml	150ml
Chicken Stock Paste	10g	15g	20g
Peas**	120g	180g	240g
Butter*	10g	15g	20g
Parmigiano Reggiano** 7)	20g	30g	40g
Rocket**	20g	40g	40g
Balsamic Glaze 14)	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	435g	100g
Energy (kJ/kcal)	3927 /939	903 /216
Fat (g)	41.8	9.6
Sat. Fat (g)	22.6	5.2
Carbohydrate (g)	79.0	18.2
Sugars (g)	12.4	2.8
Protein (g)	60.3	13.9
Salt (g)	2.23	0.51

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

 You can recycle me!



Cook the Pasta

Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ **tsp salt** for the **linguine**. Peel and grate the **garlic** (or use a garlic press).

When boiling, add the **linguine** to the **water** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Get Frying

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **chicken**, season with **salt** and **pepper** and stir-fry until browned all over, 5-6 mins.

Add the **bacon lardons** and stir-fry until golden, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat and its packaging.*



Make the Alfredo Sauce

Add the **garlic** to the pan and stir-fry until fragrant, 30 secs.

Pour in the **creme fraiche**, **water for the sauce** (see ingredients for amount) and **chicken stock paste**.



Simmer Time

Bring to a boil, then turn the heat down and simmer until thickened slightly, 3-4 mins. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle. Cook lardons thoroughly.*



Finish Up

Stir the **cooked pasta**, **peas**, **butter** (see ingredients for amount) and **half the Parmigiano Reggiano** into the **sauce**. Cook until the **peas** are piping hot, 1-2 mins.

Taste and season with **salt** and **pepper** if needed, then remove from the heat. **TIP:** *Add a splash more water if it's a little thick.*



Serve

Share the **ultimate creamy linguine alfredo** between your bowls.

Sprinkle over the remaining **Parmigiano Reggiano** and serve the **rocket** on the side with a drizzle of **balsamic glaze** to finish.

Enjoy!