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Erica's Chicken & Bacon Cream Cheese Fettuccine

This pasta is simple is the best possible way. The lovely and creamy (with no cream in sight, mind you) leek and mushrooms add the most subtle flavour that even kids will love!



Prep: 15 mins

Cook: 30 mins

Total: 45 mins



level 1



helping
hands



nut free

Pantry Items



Boiling Water



Olive Oil



Apple Cider
Vinegar



Bacon



Leek



Chicken Stock



Garlic



Mushrooms



Free Range
Chicken Thighs



Philadelphia
Cream Cheese



Fettuccine



Parsley

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QTY	Ingredients
full kettle	boiling water *
1 tbs	olive oil *
1 packet	bacon, chopped into 1 cm squares
1	leek, trimmed & finely sliced into half moons
½ cube	chicken stock, crumbled
1 clove	garlic, peeled & crushed
1 cup	mushrooms, finely sliced
1 packet	free range chicken thigh, cut into 1 cm chunks
2 tbs	apple cider vinegar *
1 tub	Philadelphia cream cheese
¾ packet	fettuccine (note: using extra pasta will alter the flavor of the dish)
½ bunch	parsley, leaves picked & roughly chopped

- ⊕ Ingredient features in another recipe
- * Pantry Items
- 🌿 Pre-preparation

Nutrition per serve		
Energy	2990	Kj
Protein	37.7	g
Fat, total	30.1	g
-saturated	11.4	g
Carbohydrate	70	g
-sugars	1.7	g
Sodium	757	mg



You will need: *chef's knife, chopping board, kettle, garlic crusher, casserole dish or large pot, wooden spoon, large jug, large saucepan, colander.*



- 1 Bring a full kettle of water to the boil.
- 2 Heat the **olive oil** in a casserole dish or large pot over a medium-high heat. Add the **bacon** and cook for **4-5 minutes** or until crisp and lightly golden. Add the **leek** and cook for **5 minutes** or until softened. While the leek is cooking add the **chicken stock cube** and 2 cups of the **boiling water** to a large jug. Stir to dissolve.



- 3 Add the **garlic**, **mushrooms** and **chicken thigh** to the dish/pot and cook for **2-3 minutes** or until the chicken is light golden but not cooked through. Add the **apple cider vinegar** and cook for **5 minutes** or until the liquid has evaporated. Season with **salt** and **pepper**.



- 4 Add the chicken stock to the dish/pot and bring to the boil. Reduce the heat to low and simmer for **10 minutes** or until the chicken is cooked through. Turn off the heat and stir through the **Philadelphia cream cheese**.
- 5 Meanwhile, using the remaining boiling water from the jug, bring a large saucepan of salted water to the boil. Add the **fettuccine** and cook for **11 minutes** or until 'al dente', stirring regularly to ensure the fettuccine does not stick. Drain and add the drained fettuccine to the chicken and bacon broth. Mix well to combine.
- 6 To serve, divide the fettuccine between bowls and sprinkle over the chopped **parsley**. Enjoy!