



Pronto Bacon Pappardelle

with Mushrooms and Courgette

RAPID 20 Minutes • 1.5 of your 5 a day

N° 15



Bacon Lardons



Shallot



Chestnut Mushrooms



Courgette



Pappardelle



Dried Thyme



Vegetable Stock Powder



Crème Fraîche



Italian Style Grated Hard Cheese

Before you start

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

Basic cooking tools you will need:

Large Saucepan, Large Frying Pan, Colander and Measuring Jug.

Ingredients

	2P	3P	4P
Bacon Lardons**	90g	120g	180g
Shallot**	1	1	2
Chestnut Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Courgette**	1	1	2
Pappardelle 13)	200g	300g	400g
Dried Thyme	1 pot	1 pot	1 pot
Water for the Sauce*	100ml	150ml	200ml
Vegetable Stock Powder 10)	1 sachet	2 sachets	2 sachets
Crème Fraîche 7)**	100g	150g	200g
Italian Style Grated Hard Cheese 7) 8)**	1 bag	1½ bags	2 bags

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	424g	100g
Energy (kJ/kcal)	2843 /680	671 /160
Fat (g)	32	8
Sat. Fat (g)	15	4
Carbohydrate (g)	73	17
Sugars (g)	12	3
Protein (g)	29	7
Salt (g)	2.38	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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You can recycle me!



Packed in the UK



1. Fry the Bacon

a) Bring a large saucepan of **water** to the boil with ½ tsp of **salt** for the **pasta**.

b) Heat a drizzle of **oil** in a large frying pan over medium-high heat and add the **bacon lardons**.

c) Cook, stirring occasionally, until golden, 3-4 mins. **IMPORTANT:** Cook the bacon lardons throughout.



2. Prep

a) Meanwhile, halve, peel and thinly slice the **shallot**.

b) Thinly slice the **mushrooms**.

c) Trim the **courgette** then quarter lengthways. Chop widthways into small pieces.



3. Start the Sauce

a) Lower the heat to medium then add the **shallot**, **mushrooms** and **courgette** to the **lardons**.

b) Cook, stirring occasionally, until softened and starting to brown, 4-5 mins.



4. Cook the Pasta

a) Meanwhile, add the **pappardelle** to the pan of boiling **water** and cook until tender, 10 mins.

b) When cooked, drain in a colander, pop back in the pan, drizzle with a little **oil** and stir through to stop it sticking together.



5. Finish the Sauce

a) While the pasta is cooking, stir the **thyme** into the frying pan of **lardons** and **veg** and cook for 1-2 mins.

b) Pour in the **water** (see ingredients for amount) and **vegetable stock powder**.

c) Bring to the boil then lower the heat and simmer until reduced slightly, 3-4 mins.



6. Finish

a) Stir through the **crème fraîche** and **half** the **hard Italian style cheese**.

b) Add the **pappardelle**, toss together and season to taste with **salt** and plenty of **pepper**.

c) Serve in bowls sprinkled with the remaining **cheese**.

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.