



Bacon Carbonara

with Spring Salad

Family Friendly

30 Minutes



Bacon Strips



Onion,
chopped



Green Peas



Garlic



Spaghetti



Cream



Spring Mix



Baby Tomatoes



Red Wine
Vinegar



Parmesan Cheese,
shredded



Parsley



All-Purpose
Flour

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Bacon Strips | 100 g | 200 g |
| Onion, chopped | 113 g | 227 g |
| Green Peas | 113 g | 227 g |
| Garlic | 9 g | 18 g |
| Spaghetti | 170 g | 340 g |
| Cream | 56 g | 113 g |
| Spring Mix | 56 g | 113 g |
| Baby Tomatoes | 113 g | 227 g |
| Red Wine Vinegar | 1 tbsp | 2 tbsp |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Parsley | 7 g | 7 g |
| All-Purpose Flour | 1 tbsp | 2 tbsp |
| Sugar* | 1 tsp | 2 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, roughly chop **parsley**. Halve **tomatoes**. Peel, then mince or grate **garlic**. Cut **bacon** crosswise into ¼-inch pieces.



2 Cook spaghetti

Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat.



3 Start carbonara sauce

While **spaghetti** cooks, heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook stirring often, until **bacon** is cooked through and starting to crisp, 4-5 min.** Add **garlic, onions and peas** to the pan. Season with **salt and pepper** and cook, stirring often, until slightly softened, 3-4 min.



4 Finish carbonara sauce

When **veggies** are softened, sprinkle **flour** over **veggies** and stir to combine. Cook, stirring often, until **flour** is golden-brown, 2-3 min. Stir in **cream** and **reserved pasta water**. Bring to a boil. Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.



5 Make salad

While **carbonara sauce** thickens, combine **vinegar, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **tomatoes** and **spring mix**. Season with **salt and pepper**, then toss to combine.



6 Finish and serve

Add **carbonara sauce** and **parsley** to **spaghetti** in the large pot. Season with **salt** and **pepper**, then toss to combine. Divide **spaghetti** and **salad** between plates. Sprinkle **Parmesan** over top.

Dinner Solved!