

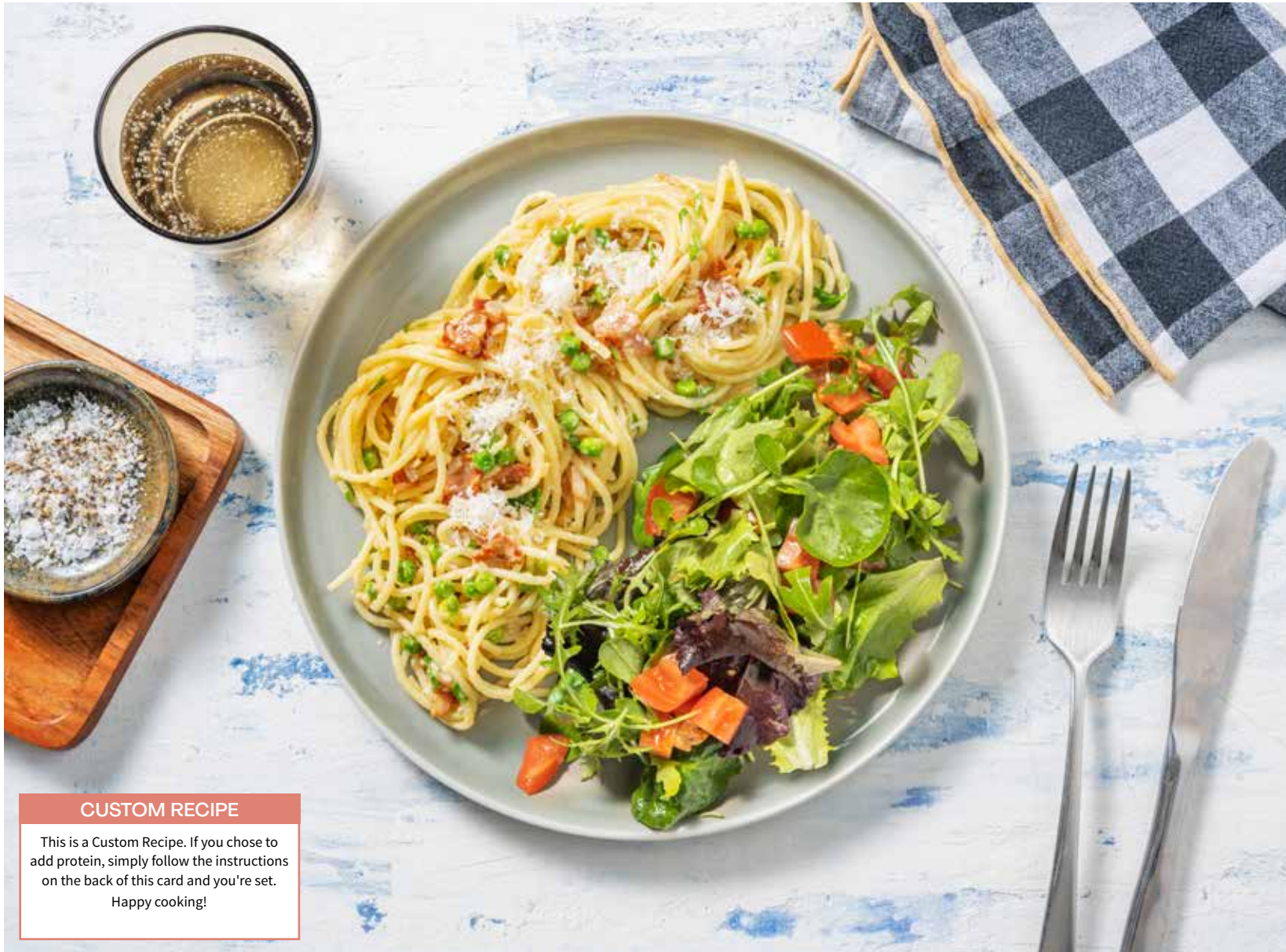


Bacon Alfredo Pasta

with Spring Salad

Family Friendly

25-35 Minutes



Bacon Strips



Chicken Breasts



Green Peas



Garlic, cloves



Spaghetti



Cream



Spring Mix



Roma Tomato



Red Wine Vinegar



Parmesan Cheese, shredded



Parsley



Onions, chopped

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

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
Chicken Breasts*	2	4
Onion, chopped	56 g	113 g
Green Peas	56 g	113 g
Garlic, cloves	3	6
Spaghetti	170 g	340 g
Cream	113 ml	237 ml
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Red Wine Vinegar	1 tbsp	2 tbsp
Parmesan Cheese, shredded	½ cup	1 cup
Parsley	7 g	7 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and poultry to a minimum internal temperature of 74°C/165°F, as size may vary.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

Contact

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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.
- Meanwhile, roughly chop **parsley**.
- Cut **tomatoes** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Cut **bacon** crosswise into ¼-inch pieces on a separate cutting board.

If you've opted to add **chicken breasts**, pat **chicken** dry with paper towels. Cut into 1-inch pieces, then season with **salt and pepper**.



Finish Alfredo sauce

- When **veggies** soften, 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.



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.

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, stirring often, until golden-brown and cooked through, 4-5 min. ** Transfer **chicken** to a plate. Use the same pan to cook **bacon** in step 3.



Make salad

- Meanwhile, 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.



Start Alfredo sauce

- Meanwhile, 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**. Season with **salt and pepper**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.



Finish and serve

- Add **Alfredo sauce**, **parsley** and **half the Parmesan** to the pot with **spaghetti**. Season with **salt and pepper**, then toss to combine.
- Divide **pasta** and **salad** between plates.
- Sprinkle **remaining Parmesan** over top.

Thinly slice **chicken** and serve over **Alfredo pasta** when you plate it.

Dinner Solved!