



# Bacon Alfredo Pasta

## with Spring Salad

Family Friendly 25 - 35 Minutes

Customized Protein + Add ↻ Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

<span>+ Add</span>	<span>*2 Double</span>
Chicken Breasts 2   4	Bacon Strips 200 g   400 g



Bacon Strips 100 g   200 g	Yellow Onion, chopped 56 g   113 g
Green Peas 56 g   113 g	Garlic, cloves 2   4
Spaghetti 170 g   340 g	Spring Mix 56 g   113 g
Cream 113 ml   237 ml	Tomato 1   2
Red Wine Vinegar 1 tbsp   2 tbsp	Parmesan Cheese, shredded ½ cup   1 cup
Parsley 7 g   7 g	

**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.

Pantry items | Oil, salt, pepper, sugar

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

1



## Prep

- Before starting, wash and dry all produce.

\*2 Double | Bacon

- 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.

4



## 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.

2



## Cook spaghetti

+ Add | Chicken Breasts

- Add **spaghetti** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **spaghetti** to the same pot, off heat.

5



## Make salad

- Meanwhile, combine **vinegar**, **1 tsp** (2 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss to combine.

3



## Start alfredo sauce

\*2 Double | Bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is 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.

6



## Finish and serve

+ Add | Chicken Breasts

- 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.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

## 1 & 3 | Prep

\*2 Double | Bacon

If you've opted for **double bacon**, prep and cook it in the same way the recipe instructs you to prep and cook the **regular portion of bacon**. Don't overcrowd the pan. Pan-fry **bacon** in batches, if needed.

## 2 | Cook spaghetti and chicken

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.\*\* Use the same pan to cook **sauce** in step 3.

## 6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top **pasta** with **chicken**.

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

\*\* Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary, and cook chicken to a minimum internal temperature of 74°C/165°F.