

HELLO Bacon Alfredo Pasta with Spring Salad

2 Double

with Spring Salad

(C) Swap

Family Friendly 25 - 35 Minutes





Strips 200 g | 400 g



Breasts 4



Yellow Onion,

Bacon Strips 100 g | 200 g







Green Peas 56 g | 113 g









170 g | 340 g

Spring Mix 56 g | 113 g







113 ml | 237 ml



Red Wine Vinegar 1 tbsp | 2 tbsp

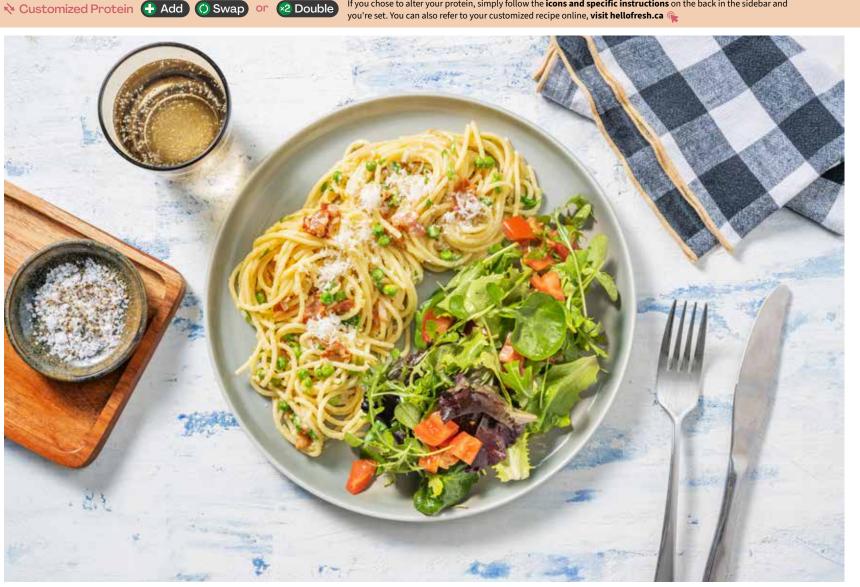


Cheese, shredded ½ cup | 1 cup



Parsley

7g | 7g



If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

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



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 1/4-inch pieces.
- Peel, then mince or grate garlic.
- Cut **bacon** crosswise into ¼-inch pieces on a separate cutting board.



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.



Start alfredo sauce

🚾 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.



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.



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.



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 person 4 person

oil

Ingredient

1 & 3 | Prep

<mark>< Double | Bacon</mark>

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.