



# Bacon Alfredo Pasta

## with Spring Salad

Family Friendly 20-30 Minutes

+ Add



Chicken Breasts  
2 | 4

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Bacon Strips  
100 g | 200 g



Yellow 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



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.

- 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.

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.

3



## Start Alfredo sauce

- 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.

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.

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.

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 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 for 6-7 min on one side until golden. Flip, then cover and continue cooking for 6-7 min, until cooked through.\*\* Transfer to a plate and cover to keep warm. 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 pork to a minimum internal temperature of 71°C/160°F, and chicken to a minimum internal temperature of 74°C/165°F, as size may vary.