



Bacon and Cheese Linguine

with creme fraiche and cherry tomatoes

Family Quick Cook 20 – 25 mins

19



Bacon Lardons



Grated Cheese



Onion



Cherry Tomatoes



Parsley



Dried Linguine



Chopped Tomato with Onion & Garlic



Worcester Sauce



Creme Fraiche



Chicken Stock

Pantry Items: Oil, Water, Salt, Pepper, Sugar



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander

Ingredients

| | 2P | 4P |
|------------------------------------|----------|-----------|
| Bacon Lardons | 100 g | 200 g |
| Grated Cheese | 50 g | 100 g |
| Onion | 1 unit | 2 units |
| Cherry Tomatoes | 125 g | 250 g |
| Parsley | 5 g | 10 g |
| Dried Linguine | 180 g | 360 g |
| Chopped Tomato with Onion & Garlic | 1 pack | 2 packs |
| Worcester Sauce | 1 sachet | 2 sachets |
| Crème Fraîche | 65 g | 110 g |
| Chicken Stock | 1 sachet | 2 sachets |

Nutrition

| | Per serving | Per 100g |
|--------------------------|------------------------|-------------------------|
| for uncooked ingredients | 524.5 g | 100 g |
| Energy (kJ/kcal) | 3221.7 kJ/ 770 kcal | 614.2 kJ/ 146.8 kcal |
| Fat (g) | 30.9 g | 5.9 g |
| Sat. Fat (g) | 15.6 g | 3 g |
| Carbohydrate (g) | 88.7 g | 16.9 g |
| Sugars (g) | 19.3 g | 3.7 g |
| Protein (g) | 34 g | 6.5 g |
| Salt (g) | 5.1 g | 1 g |

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Make the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When boiling, add the **linguine** to the **water** and bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

TIP: If you're in a hurry you can boil the water in your kettle.



Start the Sauce

- Add the **cherry tomatoes, chopped tomatoes, Worcester sauce, stock** and ½ tsp **sugar** (double for 4p) to the pan.
- Stir everything together and simmer until slightly reduced, 5-6 mins.
- Season to taste with **salt and pepper**.

TIP: Loosen the sauce with a splash of water if necessary.



Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Halve the **tomatoes**.
- Roughly chop the **parsley** (stalks and all).



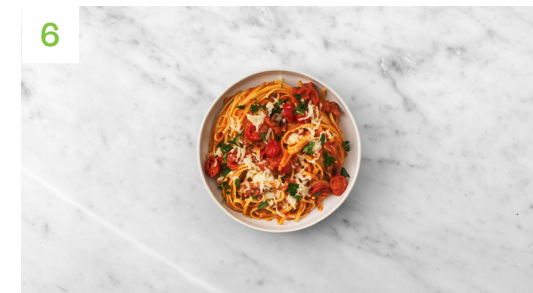
Coat the Linguine

- After the sauce has simmered, add the **crème fraîche** and **half the parsley**.
- Stir to combine and allow to warm through.
- Carefully toss the **linguine** through the sauce until warmed and well coated, 1-2 mins.



Fry the Bacon

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon lardons** and **onion** until crispy, 3-4 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Season with **salt and pepper**.



Finish and Serve

- Divide the creamy **bacon linguine** between bowls.
- Garnish with the **cheese** and remaining **parsley**.

Enjoy!