



# Bacon and Bell Pepper Linguine

with creamy mushroom sauce

Family Quick Cook 25-30 mins

6



Bacon Lardons



Onion



Mushrooms



Garlic



Dried Linguine



Vegetable Stock



Italian Herbs



Creme Fraiche



Grated Italian Style Hard Cheese



Bell Pepper

Pantry Items: Oil, Salt, Pepper, Water



## 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

Grater, Colander

## Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Onion	½ unit	1 unit
Mushrooms	150 g	250 g
Garlic	1 unit	2 units
Dried Linguine	180 g	360 g
Vegetable Stock	1 sachet	2 sachets
Italian Herbs	½ sachet	1 sachet
Creme Fraiche	125 g	250 g
Grated Italian Style Hard Cheese	50 g	100 g
Bell Pepper	1 unit	2 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	425.5 g	100 g
Energy (kJ/kcal)	3428.4 kJ/ 819.4 kcal	805.7 kJ/ 192.6 kcal
Fat (g)	42.1 g	9.9 g
Sat. Fat (g)	22.7 g	5.3 g
Carbohydrate (g)	76.7 g	18 g
Sugars (g)	11.6 g	2.7 g
Protein (g)	33 g	7.8 g
Salt (g)	3 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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.

## Contact

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## Get Prepped

- Boil a large pot of **salted water** for the **linguine**.
- Halve and peel the **onion**. Thinly slice **half** (double for 4p).
- Thinly slice the **mushrooms**.
- Halve the **pepper** and discard the core and seeds. Chop into 1cm chunks.
- Peel and grate the **garlic** (or use a garlic press).

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



## Cook the Pasta

- 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.
- Drizzle with **oil** and stir through to stop it sticking together.



## Fry the Bacon

- Meanwhile place a pan over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the **bacon lardons**. Fry until golden, 4-5 mins, stirring occasionally.  
**IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



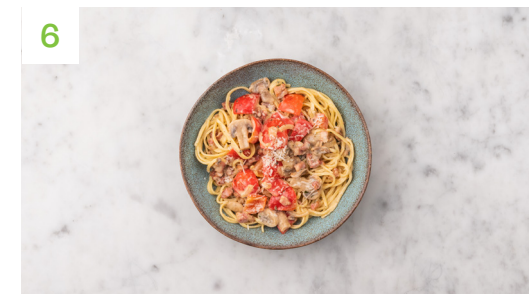
## Add the Veg

- Lower the heat to medium then add the **onion**, **mushrooms** and **pepper** to the pan.
- Cook, stirring occasionally, until softened and starting to brown, 4-5 mins.
- With 1 min of cooking time left, add the **garlic** and cook, stirring frequently.



## Simmer the Sauce

- Add 50ml **water** (double for 4p), **stock** and **half** the **Italian herbs** (double for 4p) to the pan.
- Bring to the boil then lower the heat and simmer until slightly reduced, 3-4 mins.



## Finish and Serve

- Stir the **creme fraiche** and **half** the **cheese** through the sauce.
- Add the drained **linguine**, toss everything together and season to taste with **salt** and plenty of **pepper**.
- Serve in bowls and sprinkle over the remaining **cheese**.

**TIP:** Add a splash of water if the sauce is too dry.

Enjoy!