

# Creamy Bacon & Mushroom Carbonara



**Ready in 25 minutes**



**SIMPLY  
DINNER**

**FEEDS 4**

– RECIPE BY –

**annabel  
langbein™**

## What's in the kit

- Annabel's Go To Creamy Onion & Garlic Sauce
- Bacon
- Mushrooms
- Parmesan
- Spaghetti

## What else you need

- Cooking oil
- Milk
- Salt
- Water

## Optional extras

- Broccoli
- Flat-leaf parsley

*Dinner's  
in the Bag!*

NET WEIGHT 1200 g



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# Creamy Bacon & Mushroom Carbonara



Serves 4



Ready in 25 minutes

## Ingredients

We endeavour to supply your meal kit exactly as shown. However, due to seasonality and supply issues some ingredients may occasionally be substituted with a different item.

200g bacon  
200g mushrooms  
water  
salt  
1 tbsp cooking oil  
400g spaghetti  
350g Annabel's Go To Creamy Onion & Garlic Sauce  
 $\frac{1}{2}$  -  $\frac{3}{4}$  cup milk  
50g parmesan

## Method

If using optional ingredients, please read cooking method fully before starting to cook.

1. Finely dice the bacon and slice the mushrooms. Put to one side.
2. Bring a large pot of salted water to the boil.
3. Start making the sauce before you put the pasta on to cook.  
  
Heat oil in a frying pan and fry bacon over a medium-high heat until starting to brown (4-5 minutes). Add the mushrooms to the pan and cook stirring frequently until starting to brown (3-4 minutes). Take off the heat.
4. Cook pasta uncovered for 1 minute less than the packet directions. When pasta is just about cooked, place bacon pan back on the heat. Add Annabel's Go To Creamy Onion & Garlic sauce to bacon pan with  $\frac{1}{2}$  cup milk and bring to a simmer stirring to incorporate pan brownings.
5. Drain cooked pasta into a colander then return it to the cooking pot.
6. Add the sauce and drained pasta along with parmesan. Season with pepper and stir to combine and fully heat through. Add a little more milk as desired to get the sauce to the creamy consistency you like.

## To Serve

Use tongs to divide pasta and sauce between 4 pasta bowls. Enjoy!

## Optional

If using broccoli, cut it into florets and add it to the pasta pot for the last 5 minutes of the pasta cooking time. Lift out with tongs or drain with the pasta and serve on the side. If using flat-leaf parsley, chop coarsely and sprinkle over pasta to serve.

### NUTRITION INFORMATION

Servings per package: 4  
Serving size: 300 g

	Avg Quantity per Serving	Avg Quantity per 100 g
Energy	2970 kJ	991 kJ
Protein	26.3 g	8.8 g
Fat, total	30.4 g	10.1 g
- saturated	8.4 g	2.8 g
Carbohydrate	79.4 g	26.5 g
- sugars	6.8 g	2.3 g
Sodium	1040 mg	347 mg

**Ingredients:** Spaghetti (33%) [Durum **wheat** semolina (33%)], Annabel's Go To Creamy Onion and Garlic Sauce (29%) [Onion, water, canola oil, cream (**milk**), thickener (1442), crushed garlic, sugar, salt, yeast extract, lemon juice concentrate, black pepper, emulsifier (433)], Mushrooms (17%), Bacon (17%) [Pork, water, salt, stabilisers (451, 450), sugar, antioxidant (316), honey, preservative (250), wood smoke], Parmesan Cheese [**Milk**, anticaking agent (460), preservative (200)].

**Contains Wheat, Gluten, Milk**

May Contain Egg, Sesame, Tree Nuts, Fish, Soy, Peanuts, Crustacea

**NUTRITION INFORMATION** refers to the packaged meal and **Net Weight** refers to the weight of the bag. All ingredients and items within this meal kit are intended for use in the recipe supplied and are to be used as per the stated **Use By** date. Nutritional values can increase or decrease due to changes caused by the cooking process, the addition of optional ingredients and pantry items (such as salt) or the substitution of fresh produce.

**Directions for use and storage conditions:** Keep everything clean including hands and surfaces prior to eating. Wash all fruit and vegetables thoroughly. Separate raw and ready to eat foods during storage and preparation. Cook food thoroughly. Keep food at safe temperature and store ingredients between 1°C and 4°C.

**Marketed by:** Foodstuffs North Island Ltd.  
35 Landing Drive, Mangere, Auckland 2022.

If you have any feedback or issues with your meal kit, please contact the store you purchased your Simply Dinner meal kit from.

