



One-Pot Creamy Mushroom & Leek Penne

with Parmesan Cheese

WINTER WARMERS

Grab your meal kit with this number

10



Leek



Button Mushrooms



Garlic Paste



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



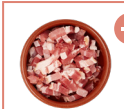
Penne



Grated Parmesan Cheese



Diced Chicken



Diced Bacon

Prep in: 15-25 mins
Ready in: 25-35 mins

If you have your favourite pair of slippers handy, we suggest putting them on because a bowl of creamy penne is how we're winding down for the day. Hum in bliss when you taste the mushrooms and leek in the sauce and with only one pot it's a dinner with no fuss and a whole lot of comfort.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
button mushrooms	1 large packet	2 large packets
garlic paste	1 medium packet	2 medium packets
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	½ packet	1 packet
boiling water*	1¾ cups	3½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
penne	1 packet	2 packets
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3046kJ (728Cal)	664kJ (159Cal)
Protein (g)	23.8g	5.2g
Fat, total (g)	34.1g	7.4g
- saturated (g)	18.4g	4g
Carbohydrate (g)	76.2g	16.6g
- sugars (g)	9g	2g
Sodium (mg)	1428mg	311mg
Dietary Fibre (g)	8.4g	1.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Boil the kettle.
- Slice **leek** and **button mushrooms**.



Add the pasta

- Add **cream (see ingredients)**, **boiling water** (1¾ cups for 2 people / 3½ cups for 4 people), **chicken-style stock powder** and **penne**.
- Stir to combine and bring to the boil.
- Reduce heat to medium and cover with a lid. Cook, stirring occasionally, until the **pasta** is 'al dente', **15-20 minutes**.
- Remove from heat and stir through **grated Parmesan cheese**. Season with **pepper**.



Cook the mushrooms

- Heat a large saucepan over medium-high heat with a drizzle of **olive oil**.
- Cook **leek** and **mushrooms**, stirring occasionally, until just softened, **8-10 minutes**.
- Add **garlic paste** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.



Serve up

- Divide one-pot creamy mushroom and leek penne between bowls. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW30



CUSTOM OPTIONS

+ ADD DICED CHICKEN

In a large frying pan, cook with a drizzle of olive oil until browned and cooked through, 3-4 minutes.

+ ADD DICED BACON

Cook diced bacon with veggies, breaking up with a spoon, until browned. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

