



Quick Pulled Chicken & Mushroom Fettuccine

with Baby Leaves & Parsley

NEW

Grab your meal kit with this number

36



Fettuccine



Button Mushrooms



Garlic & Herb Seasoning



Pulled Chicken



Chicken-Style Stock Powder



Cream



Baby Leaves



Parsley



Grated Parmesan



Pulled Chicken

Prep in: 10-20 mins
Ready in: 15-25 mins

We've livened up a classic pasta dish with flavourful pulled chicken and tender mushrooms in a creamy, savoury sauce. You're going to impress even your toughest critic with this gorgeous offering. Pasta has never looked better than this!

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fettuccine	1 packet	2 packets
button mushrooms	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
pulled chicken	1 medium packet	2 medium packets OR 1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
cream	½ packet	1 packet
baby leaves	1 small packet	1 medium packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3847kJ (920cal)	428kJ (102cal)
Protein (g)	39.2g	4.4g
Fat, total (g)	50.1g	5.6g
- saturated (g)	31g	3.5g
Carbohydrate (g)	74.6g	8.3g
- sugars (g)	8.8g	1g
Sodium (mg)	1153mg	128.4mg
Dietary Fibre (g)	5.9g	0.7g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the fettuccine

- Boil the kettle. Pour boiled water into a large saucepan over high heat with a pinch of **salt**.
- Add **fettuccine** to the boiling water and cook until 'al dente', **9 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain **fettuccine**, then return to saucepan.

3



Finish the sauce

- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium, add **pulled chicken, chicken-style stock powder, cream (see ingredients)** and reserved **pasta water**, and simmer, stirring, until slightly reduced, **2-3 minutes**.
- Remove pan from heat, add **fettuccine** and **baby leaves**, and stir until slightly wilted. Season with **pepper**.

2



Cook the mushrooms

- Meanwhile, thinly slice **button mushrooms**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **mushrooms**, stirring, until tender, **4-6 minutes**.

4



Serve up

- Divide quick pulled chicken and mushroom fettuccine between bowls.
- Tear over **parsley** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS

+ **ADD GRATED PARMESAN**
Sprinkle over before serving.

+ **DOUBLE PULLED CHICKEN**
Follow method above.

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

