

# Creamy Mushroom & Rosemary Spaghetti

with Cucumber Salad & Parmesan

Grab your meal kit with this number

34



Cucumber



Button Mushrooms



Leek



Garlic



Rosemary



Spaghetti



Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Rocket Leaves



Diced Bacon



Grated Parmesan Cheese

Prep in: 20-30 mins  
Ready in: 35-45 mins

Button mushrooms work a treat with aromatic rosemary and a silky, Parmesan-spiked sauce in this crowd-pleasing pasta dish. Serve with a sweet and peppery salad to cut through the richness and meet your new go-to vegetarian dish.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar



## 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
<b>olive oil*</b>	refer to method	refer to method
cucumber	1 (medium)	1 (large)
button mushrooms	1 medium packet	1 large packet
leek	1	2
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
spaghetti	1 packet	2 packets
<b>butter*</b>	30g	60g
cream	½ packet	1 packet
vegetable stock powder	1 large sachet	2 large sachets
grated Parmesan cheese	1 medium packet	1 large packet
rocket leaves	1 small packet	1 medium packet
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4833kJ (884cal)	884kJ (162cal)
Protein (g)	27.3g	5g
Fat, total (g)	69.7g	12.7g
- saturated (g)	41.7g	7.6g
Carbohydrate (g)	98.7g	18g
- sugars (g)	12.4g	2.3g
Sodium (mg)	1107mg	202.4mg
Dietary Fibre (g)	9.9g	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://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

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Thinly slice **cucumber** and **button mushrooms**.
- Finely chop **leek** and **garlic**.
- Pick and roughly chop **rosemary leaves** (see ingredients).



## Make it creamy

- Add **cream** (see ingredients), **vegetable stock powder** and **reserved pasta water** to the mushrooms. Stir to combine and simmer until slightly thickened, **2-3 minutes**.



## Cook the pasta

- Cook **spaghetti** in boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return **spaghetti** to the saucepan. Drizzle with **olive oil** to prevent sticking.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.



## Bring it all together

- Remove pan from heat, then add **cooked spaghetti** and **grated Parmesan cheese**. Gently toss to combine, then season to taste with **salt** and **pepper**.
- In a medium bowl, combine **rocket leaves**, **cucumber** and a drizzle of **olive oil** and **balsamic vinegar**. Season to taste.



## Cook the mushrooms

- Meanwhile, heat a large frying pan over medium-high heat with the **butter** and a drizzle of **olive oil**. Cook **mushrooms**, **leek** and **rosemary**, stirring, until tender, **4-5 minutes**.
- Add **garlic** and cook, stirring until fragrant, **1 minute**.



## Finish & serve

- Divide creamy mushroom and rosemary spaghetti between bowls.
- Serve with cucumber salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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### CUSTOM OPTIONS



#### ADD DICED BACON

Before cooking sauce, cook bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



#### DOUBLE GRATED PARMESAN CHEESE

Follow method above.

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

