

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 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
olive oil*	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
butter*	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
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4828kJ (1153Cal)	899kJ (214Cal)
Protein (g)	27.2g	5.1g
Fat, total (g)	69.7g	13g
- saturated (g)	41.7g	7.8g
Carbohydrate (g)	98.5g	18.3g
- sugars (g)	12.3g	2.3g
Sodium (mg)	1106mg	206mg
Dietary Fibre (g)	11.1g	2.1g

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.



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**.



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 with **salt** and **pepper** to taste.
- In a medium bowl, combine **rocket leaves**, **cucumber** and a drizzle of **olive oil** and **balsamic vinegar**. Season to taste.

TIP: Seasoning is key in this pasta, so add more salt depending on 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

2025 | CW06



CUSTOM OPTIONS



ADD DICED BACON

Cook with mushrooms, 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.

