



Creamy Mushroom & Cherry Tomato Spaghetti

with Parmesan & Garlic Pangrattato

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Button Mushrooms



Leek



Tinned Cherry Tomatoes



Spaghetti



Garlic



Panko Breadcrumbs



Garlic & Herb Seasoning



Vegetable Stock Powder



Parsley



Cream



Grated Parmesan Cheese



Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 20-30 mins
Ready in: 30-40 mins

You won't believe the delicious end result of this pasta. Cream and stock infuse the spaghetti with beautiful sauciness and flavour, leaving you with perfect strands of pasta covered in silky mushrooms and caramelised tomatoes.

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
button mushrooms	1 packet	1 packet
leek	1	2
tinned cherry tomatoes	1 tin	2 tins
balsamic vinegar*	½ tbs	1 tbs
spaghetti	1 packet	1 packet
garlic	3 cloves	6 cloves
panko breadcrumbs	½ packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
cream	½ bottle (125ml)	1 bottle (250ml)
vegetable stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2896kJ (692Cal)	513kJ (123Cal)
Protein (g)	25.4g	4.5g
Fat, total (g)	20.8g	3.7g
- saturated (g)	4.8g	0.9g
Carbohydrate (g)	92.2g	16.3g
- sugars (g)	15.5g	2.7g
Sodium (mg)	1102mg	195mg

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW44



1



Roast the tomatoes

- Preheat oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil.
- Thinly slice **button mushrooms** and **leek**. Drain **tinned cherry tomatoes**.
- Place **cherry tomatoes** on a lined oven tray. Add the **balsamic vinegar**, a drizzle of **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until caramelised, **10-12 minutes**.

TIP: Reserve the sauce from the cherry tomatoes to use in another meal!

4



Make the creamy sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** and **leek** until browned and softened, **4-5 minutes**.
- Add **garlic & herb seasoning** and the remaining **garlic** and cook until fragrant, **1 minute**
- Add **cream** (see ingredients), some reserved **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), **vegetable stock powder** and 1/2 the **grated Parmesan cheese**.
- Stir to combine, then simmer until reduced slightly, **2-3 minutes**.

2



Cook the spaghetti

- Meanwhile, cook **spaghetti** in the boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then drain **spaghetti** and return to the pan. Drizzle with **olive oil** to prevent sticking.

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

5



Bring it all together

- When the sauce is done, add cooked **spaghetti** and an extra splash of reserved **pasta water** to the sauce, then toss to coat.
- Add the **roasted tomatoes** and stir through until just wilted, **1-2 minutes**. Season to taste.

TIP: Seasoning is key in this dish, so taste and add some more salt or pepper if you like!

3



Make the garlic pangrattato

- While the spaghetti is cooking, finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **panko breadcrumbs** (see ingredients) and 1/2 the **garlic**, stirring occasionally, until fragrant and just toasted, **3-4 minutes**. Transfer to a bowl.

6



Serve up

- Divide creamy mushroom and cherry tomato spaghetti between bowls.
- Sprinkle with garlic pangrattato and remaining Parmesan cheese.
- Tear over **parsley** to serve. Enjoy!

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