

Creamy Mushroom & Rosemary Spaghetti

with Pear Salad & Parmesan

Grab your Meal Kit with this symbol



Pear



Onion



Garlic



Rosemary



Portabello Mushrooms



Spaghetti



Cream



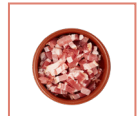
Vegetable Stock Powder



Rocket Leaves



Grated Parmesan Cheese



Diced Bacon

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: **35-45 mins**

Meaty field 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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, 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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pear	½	1
onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
portabello mushrooms	2	4
spaghetti	1 packet	1 packet
butter*	30g	60g
cream	½ bottle (125ml)	1 bottle (250ml)
vegetable stock powder	1 large sachet	2 large sachets
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
balsamic vinegar*	drizzle	drizzle
rocket leaves	1 small bag	1 medium bag
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3447kJ (824Cal)	884kJ (211Cal)
Protein (g)	22g	5.6g
Fat, total (g)	45.7g	11.7g
- saturated (g)	26.9g	6.9g
Carbohydrate (g)	77.4g	19.9g
- sugars (g)	10.9g	2.8g
Sodium (mg)	1037mg	266mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4032kJ (964Cal)	917kJ (219Cal)
Protein (g)	30g	6.8g
Fat, total (g)	57.8g	13.1g
- saturated (g)	31.3g	7.1g
Carbohydrate (g)	77.5g	17.6g
- sugars (g)	10.9g	2.5g
Sodium (mg)	1436mg	327mg

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW40



Get prepped

- Bring a large saucepan of salted water to the boil.
- Slice **pear** (see ingredients) into thin wedges. Finely chop **onion** and **garlic**. Pick and roughly chop **rosemary** leaves. Thinly slice **portabello mushrooms**.



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 the boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 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 frying pan from heat, then add cooked **spaghetti** and 1/2 the **grated Parmesan cheese**. Gently toss to combine and season with **salt** and **pepper** to taste. Set aside.
- In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**, then season. Add **rocket leaves** and **pear**. Toss to coat.

TIP: Seasoning is key in this pasta, so add more salt depending on taste. Add less pepper to the pasta if you're not a fan!



Cook the mushrooms

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

Custom Recipe: If you've added diced bacon to your meal, cook bacon along with mushrooms, breaking up with a spoon, until browned, 6-7 minutes. Continue with step.



Serve up

- Divide creamy mushroom and rosemary spaghetti between bowls. Top with remaining Parmesan cheese.
- Serve with pear salad. Enjoy!

Rate your recipe

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