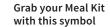


# Creamy Mushroom & Rosemary Spaghetti

with Cucumber Salad & Parmesan

CLIMATE SUPERSTAR

















Portabello Mushrooms



Spaghetti









**Rocket Leaves** 



**Grated Parmesan** Cheese





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.

**Pantry items** Olive Oil, Butter, Balsamic Vinegar

### Before you start

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

#### You will need

Large saucepan · Large frying pan

#### Ingredients

ingi calcino			
	2 People	4 People	
olive oil*	refer to method	refer to method	
cucumber	1 (medium)	1 (large)	
onion	1 (medium)	1 (large)	
garlic	2 cloves	4 cloves	
rosemary	2 sticks	4 sticks	
portabello mushrooms	1 packet	1 packet	
spaghetti	1 medium packet	1 large 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	

<sup>\*</sup>Pantry Items \*\* Custom Recipe Ingredient

#### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2888kJ (690Cal)	657kJ (157Cal)
Protein (g)	22.3g	5.1g
Fat, total (g)	32.1g	7.3g
- saturated (g)	13g	3g
Carbohydrate (g)	73.3g	16.7g
- sugars (g)	7.5g	1.7g
Sodium (mg)	1065mg	242mg
Custom Recine		

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3473kJ (830Cal)	709kJ (169Cal)
Protein (g)	30.2g	6.2g
Fat, total (g)	44.2g	9g
- saturated (g)	17.4g	3.6g
Carbohydrate (g)	73.4g	15g
- sugars (g)	7.5g	1.5g
Sodium (mg)	1464mg	299mg

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

- Bring a large saucepan of salted water to the
- Thinly slice cucumber. Finely chop onion and garlic. Pick and roughly chop rosemary leaves. Thinly slice portabello mushrooms.



# 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 pasta to the saucepan. Drizzle with olive oil to prevent sticking.

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



#### Cook the mushrooms

- · Meanwhile, heat a large frying pan over mediumhigh 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 as above.



## 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.



## 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 cucumber. 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!



## Serve up

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

