



# Creamy Mushroom & Truffle Fettuccine

with Rocket-Tomato Salad & Parmesan

Grab your Meal Kit with this symbol



Button Mushrooms



Garlic



Tomato



Leek



Fettuccine



Longlife Cream



Vegetable Stock Powder



Rocket Leaves



Truffle Oil



Grated Parmesan Cheese



Chicken Breast

**Keep an eye out...**  
Due to recent sourcing challenges, we've replaced baby spinach with leek, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: **20-30 mins**  
Ready in: **25-35 mins**

**Eat Me Early**  
*\*Custom Recipe Only*

This fettuccine dish pairs the earthy flavour of mushroom and truffle with an easy creamy sauce. The side salad balances the richness of the pasta with peppery rocket and sharp Parmesan.

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

### Pantry items

Olive Oil, Butter, Balsamic Vinegar, Honey

## 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 · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
button mushrooms	1 packet	1 packet
garlic	2 cloves	4 cloves
tomato	1	2
leek	1	2
fettuccine	1 packet	2 packets
butter*	20g	40g
longlife cream	½ bottle (125ml)	1 bottle (250ml)
vegetable stock powder	1 medium sachet	1 large sachet
balsamic vinegar*	½ tbs	1 tbs
honey*	½ tsp	1 tsp
rocket leaves	1 bag (30g)	1 bag (60g)
truffle oil	½ bottle	1 bottle
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
chicken breast**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3611kJ (863Cal)	940kJ (225Cal)
Protein (g)	21.2g	5.5g
Fat, total (g)	53.6g	14g
- saturated (g)	25.9g	6.7g
Carbohydrate (g)	70.3g	18.3g
- sugars (g)	8.1g	2.1g
Sodium (mg)	636mg	166mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4371kJ (1045Cal)	803kJ (192Cal)
Protein (g)	53.7g	9.9g
Fat, total (g)	59.3g	10.9g
- saturated (g)	27.6g	5.1g
Carbohydrate (g)	70.3g	12.9g
- sugars (g)	8.1g	1.5g
Sodium (mg)	734mg	135mg

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.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

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## Get prepped

Bring a medium saucepan of salted water to the boil. Thinly slice the **button mushrooms**. Finely chop the **garlic**. Roughly chop the **tomato**. Thinly slice the white and light green parts of the **leek**.

### CUSTOM RECIPE

If you've added chicken breast to your meal, cut the chicken into 2cm chunks.



## Make the sauce

Reduce the heat to medium, then add the **longlife cream** (see ingredients) and **vegetable stock powder** and stir to combine. Simmer until thickened, **2-3 minutes**. Add the **fettuccine** and a splash of the reserved **pasta water**. Remove the pan from the heat, then add a splash more **pasta water** if needed.



## Cook the fettuccine

Cook the **fettuccine** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water**, then drain and return the **fettuccine** to the saucepan. Drizzle with **olive oil** to prevent sticking.



## Make the salad

In a medium bowl, add the **balsamic vinegar**, **honey** and a drizzle of **olive oil**. Season with **salt** and **pepper** and mix well. Add the **tomato** and **rocket leaves** and toss to coat.



## Cook the mushrooms

While the fettuccine is cooking, heat a large frying pan over a high heat with the **butter** and a drizzle of **olive oil**. Cook the **mushrooms** and **leek**, stirring occasionally, until browned, **5-6 minutes**. Add the **garlic** and **cook** until fragrant, **1 minute**.

**TIP:** Properly cooking the mushrooms will allow the flavour to develop.

### CUSTOM RECIPE

Add the chicken with the mushrooms and cook, tossing occasionally, until browned, 6-7 minutes. Continue with step.



## Serve up

Divide the creamy mushroom fettuccine between bowls. Drizzle the **truffle oil** over the pasta and sprinkle with the **grated Parmesan cheese**. Serve with the rocket and tomato salad.

**TIP:** Truffle oil has a strong flavour, use less if desired.

## Enjoy!