



Creamy Mushroom & Cherry Tomato Spaghetti

with Parmesan & Garlic Pangrattato

Grab your Meal Kit with this symbol



Button Mushrooms



Thyme



Tinned Cherry Tomatoes



Spaghetti



Garlic



Panko Breadcrumbs



Garlic & Herb Seasoning



Longlife Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Silverbeet

Hands-on: 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
thyme	1 bunch	1 bunch
tinned cherry tomatoes	1 tin	2 tins
balsamic vinegar*	½ tbs	1 tbs
spaghetti	1 packet	2 packets
garlic	3 cloves	6 cloves
panko breadcrumbs	½ packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
vegetable stock powder	1 sachet	1 sachet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
silverbeet	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3480kJ (832Cal)	641kJ (153Cal)
Protein (g)	25.4g	4.7g
Fat, total (g)	34.3g	6.3g
- saturated (g)	18.7g	3.4g
Carbohydrate (g)	97.9g	18g
- sugars (g)	15.2g	2.8g
Sodium (mg)	1068mg	197mg

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.

1



Roast the tomatoes

Preheat the oven to **240°C/220°C fan-forced**. Bring a medium saucepan of salted water to the boil. Thinly slice the **button mushrooms**. Pick the **thyme** leaves. Drain the **tinned cherry tomatoes**. Place the **tomatoes** and **balsamic vinegar** on a lined oven tray. Toss to combine, then roast until the tomatoes are caramelised, **15-20 minutes**.

4



Make the creamy sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the sliced **mushrooms** until browned, **4-5 minutes**. Add the **garlic & herb seasoning**, **thyme** and remaining **garlic** and cook until fragrant, **1 minute**. Add the **longlife cream** (see ingredients), some reserved **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), the **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

While the tomatoes are roasting, cook the **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 the **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

While the sauce is cooking, remove the stem from the **silverbeet** and roughly chop. When the sauce is done, add the cooked **spaghetti** and an extra splash of reserved **pasta water** to the **sauce**, then toss to coat. Add the roasted **tomatoes** and **silverbeet** and stir through until just wilted, **2-3 minutes**. Season to taste.

TIP: Seasoning is key in this dish, add more salt or pepper to taste.

3



Make the pangrattato

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

6



Serve up

Divide the creamy mushroom and cherry tomato spaghetti between bowls. Top with the garlic pangrattato and remaining Parmesan cheese.

Enjoy!