



Creamy Mushroom & Cherry Tomato Spaghetti

with Parmesan & Garlic Pangrattato

Grab your Meal Kit
with this symbol



Button Mushrooms



Tinned Cherry Tomatoes



Spaghetti



Garlic



Panko Bread crumbs



Garlic & Herb Seasoning



Longlife Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Basil



Baby Spinach Leaves



Mild Chorizo



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.



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

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
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
longlife 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)
basil	1 bag	1 bag
baby spinach leaves	1 bag (60g)	1 bag (120g)
mild chorizo**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3365kJ (804Cal)	625kJ (149Cal)
Protein (g)	26.7g	5g
Fat, total (g)	33.8g	6.3g
- saturated (g)	18.6g	3.5g
Carbohydrate (g)	91.1g	16.9g
- sugars (g)	14.4g	2.7g
Sodium (mg)	1071mg	199mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4645kJ (1110Cal)	728kJ (174Cal)
Protein (g)	44.8g	7g
Fat, total (g)	59.1g	9.3g
- saturated (g)	28.3g	4.4g
Carbohydrate (g)	93.1g	14.6g
- sugars (g)	14.4g	2.3g
Sodium (mg)	1961mg	307mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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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**. 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 **mushrooms** until browned, **4-5 minutes**. Add the **garlic & herb seasoning** 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**.

CUSTOM RECIPE

Cook the chorizo along with the mushrooms until browned, 5-6 minutes. Continue with step.

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, pick and thinly slice the **basil** leaves. 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**, **basil** and **baby spinach leaves** 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 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 bowl.

CUSTOM RECIPE

If you've added mild chorizo to your meal, roughly chop the chorizo while the pangrattato is cooking.

6



Serve up

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

Enjoy!