



More than Food

hellofresh.com | hello@hellofresh.com



NOV 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on f t i You'll be entered into our weekly photo contest!

Mushroom and Leek Tagliatelle with Thyme, Garlic, and Parmesan

In our opinion, leeks are one of the most underused members of the allium family. Their mild, sweet flavor imparts depth into this creamy pasta. A touch of cream cheese creates a thick, savory flavor without adding heaviness.



30 min



level 1



veggie



nut free



Tagliatelle



Shiitake Mushrooms



Leek, trimmed



Garlic



Thyme



Cream Cheese



Shredded Parmesan



Vegetable Stock Concentrate

Ingredients

		2 People	4 People
Tagliatelle	1)	6 oz	12 oz
Shiitake Mushrooms		4 oz	8 oz
Leek, trimmed		1	2
Garlic		2 cloves	4 cloves
Thyme		¼ oz	½ oz
Cream Cheese	2)	2 T	4 T
Shredded Parmesan	2)	1 oz	2 oz
Vegetable Stock Concentrate		1	2
Butter*	2)	1 T	2 T
Olive Oil*		2 t	1 T + 1 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Large Pot,

Large Pan, Strainer

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 613 cal | Carbs: 77 g | Fat: 27 g | Protein: 21 g | Fiber: 6 g | Sodium: 487 mg

Make sure to wash and dry produce before prepping or cooking!



1 Bring a large pot of water with a large pinch of **salt** to a boil. Halve the **leeks** lengthwise, then thinly slice. Place the **leeks** in a strainer and rinse under water to remove any sand. Mince or grate the **garlic**. Strip the **thyme** leaves off the stem, then roughly chop the leaves. Slice the **mushrooms**.



2 Add the **tagliatelle** to the boiling water and cook for 8-10 minutes, until al dente. Drain.

3 Heat a drizzle of **oil** in a large pan over medium heat. Add the **leeks** to the pan and cook, tossing, for 5-6 minutes, until soft and slightly caramelized. Add the **mushrooms** and another drizzle of **oil** to the pan and cook, tossing, for 4-5 minutes, until soft. Add the **garlic** and **thyme** to the pan and cook for 30 seconds, until fragrant. Season with **salt** and **pepper**.



4 **Make the sauce:** Add the **stock concentrate** and ½ **cup water** to the pan and stir to combine. Remove the pan from the heat, then stir in the **cream cheese**, mixing thoroughly to combine. Season with **salt** and **pepper**.



5 Return the pan to medium heat and carefully toss in the drained **tagliatelle** until thoroughly coated in **sauce**. Stir in **1 Tablespoon butter** and **half the Parmesan cheese** and toss to combine. Season with **salt** and **pepper**.

6 Serve the **tagliatelle** garnished with the remaining **Parmesan cheese** and enjoy!