



Creamy Umami Mushroom Linguine

with Spinach

CLASSIC 35 Minutes

N° 21



Closed Cup Mushrooms



Shiitake Mushrooms



Echalion Shallot



Parsley



Garlic Clove



Dried Thyme



Miso Paste



Wheat Linguine



Creme Fraiche



Hard Italian Style Grated Cheese



Baby Spinach

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Large Saucepan, Fine Grater (or Garlic Press), Large Frying Pan, Measuring Jug and Colander.

Ingredients

	2P	3P	4P
Closed Cup Mushrooms**	1 punnet	1½ punnets	2 punnets
Shiitake Mushrooms**	1 punnet	1½ punnets	2 punnets
Echalion Shallot**	1	2	2
Parsley**	1 bunch	1 bunch	1 bunch
Garlic Clove**	2	3	4
Dried Thyme	½ pot	¾ pot	1 pot
Miso Paste 11)	1 small sachet	1 large sachet	2 small sachets
Wheat Linguine 13)	200g	300g	400g
Crema Fraiche 7) **	150g	225g	300g
Hard Italian Style Grated Cheese 7) 8)**	1 pack	2 packs	2 packs
Pasta Cooking Water*	100ml	150ml	200ml
Baby Spinach**	1 bag	2 bags	2 bags

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	480g	100g
Energy (kJ/kcal)	3215 / 769	670 / 160
Fat (g)	31	6
Sat. Fat (g)	15	3
Carbohydrate (g)	101	21
Sugars (g)	9	2
Protein (g)	31	6
Salt (g)	1.34	0.28

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

Wheat Linguine. Ingredients: Durum **wheat** semolina, water. For allergens, including cereals containing gluten, see ingredients in **bold**.

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Get Prepped

Bring a large pan of **water** to the boil for the pasta. Thinly slice the **mushrooms**. Halve, peel and chop the **shallot** into small pieces. Roughly chop the **parsley** (stalks and all). Peel and grate the **garlic** (or use a **garlic press**).



4. Add the Pasta

When the wheat pasta is cooked, reserve some of the **wheat pasta cooking water** (see ingredients for amounts). Drain it in a colander and drizzle with **oil** to prevent it sticking together.



2. Cook the Pasta

Meanwhile, once the **water** has come to the boil, add the **wheat linguine** and cook for 12 mins. (You will be reserving some of the **cooking water** later, before draining.)



5. Finish the Sauce

Add the **crema fraiche**, **cheese** and **reserved pasta cooking water** to the **mushrooms**. Add **salt** and **pepper** and cook until the **cheese** has melted. Add the **spinach** a handful at a time, stirring, until it has all wilted. Add the **wheat pasta** to the mushroom **mixture**. Mix well and stir through **half** of the **parsley**.



3. Start the Sauce

Meanwhile, heat a drizzle of **oil** in a large frying pan over high heat. Add all the **mushrooms** and cook, stirring regularly, until browned, 6-8 mins. Add a knob of **butter** (if you have some). Lower the heat to medium, add the **shallot** and cook until soft, 2-3 mins, then add the **garlic**, **thyme** and **miso paste** and cook for a further 1 minute.



6. Serve

Divide the **wheat pasta** between plates and scatter over the remaining **parsley**.

Enjoy!