



# Lamb and Mushroom Rigatoni with a Crème Fraîche Sauce

**Rapid** 20 Minutes • 1 of your 5 a day • Veggie

14



Rigatoni Pasta



Garlic



Chestnut Mushrooms



Rosemary



Lamb Mince



Red Wine Vinegar



Crème Fraîche



Chicken Stock Powder



Grated Hard Italian  
Style Cheese

## Before you start

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

## Cooking tools, you will need:

Saucepan, Colander, Garlic Press, Frying Pan, Wooden Spoon, Plate.

## Ingredients

	2P	3P	4P
Rigatoni Pasta <b>13</b>	200g	300g	400g
Garlic	1 clove	1 clove	2 clove
Chestnut Mushrooms**	150g	225g	300g
Rosemary**	½ bunch	¾ bunch	1 bunch
Lamb Mince**	200g	300g	400g
Red Wine Vinegar <b>14</b>	1 pouch	1 pouch	2 pouches
Crème Fraîche <b>7</b> **	150g	225g	300g
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Water for the Sauce*	100ml	150ml	200ml
Grated Hard Italian Style Cheese <b>7</b> <b>8</b> **	40g	60g	80g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>384g</b>	<b>100g</b>
Energy (kJ/kcal)	3516 /840	916 /219
Fat (g)	42	11
Sat. Fat (g)	21	5
Carbohydrate (g)	82	21
Sugars (g)	6	2
Protein (g)	43	11
Salt (g)	1.35	0.35

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**7)** Milk **8)** Egg **13)** Gluten **14)** Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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HelloFresh UK

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 You can recycle me!



## Cook the Rigatoni

**a)** Bring a large saucepan of **water** to the boil with ½ tsp of **salt**.

**b)** When boiling add the **rigatoni** (see ingredients for amount) and cook until tender, 12 mins.

**c)** Once cooked, drain in a colander, pop back in the pan and drizzle with **olive oil** so it doesn't stick together.



## Prep the Veg

**a)** Meanwhile, peel and grate the **garlic** (or use a **garlic press**).

**b)** Thinly slice the **mushrooms**.

**c)** Pick the **rosemary leaves** from their stalks (see ingredients for amount) and finely chop (discard the **stalks**).



## Start the Sauce

**a)** Pop a large frying pan on medium-high heat (no **oil**).

**b)** When hot, add the **lamb mince** and cook until browned, 5-6 mins. Use a wooden spoon to break it up as it cooks. **TIP:** Drain away any excess fat.

**IMPORTANT:** The mince is cooked when it is no longer pink in the middle.

**c)** Once browned, add the **mushrooms**, stir together and cook until browned, 3-4 mins more.



## Finish the Sauce

**a)** Add the **garlic** and **rosemary**, stir though and cook for 1-2 mins more.

**b)** Add the **vinegar** to the pan and allow it to evaporate, 1-2 mins.

**c)** Stir in the **crème fraîche**, **stock powder** and **water** (see ingredients for amount) and bring to the boil.

**d)** Lower the heat and simmer for 2-3 mins. **TIP:** Add a splash more water if the sauce is a bit thick.



## Season!

**a)** While the **sauce** simmers for 2-3 mins have a quick tidy.

**b)** Once the **sauce** is ready, stir in **half** the **grated Italian style hard cheese**.

**c)** Taste and add **salt** and **pepper** if you feel it needs it.



## Finish Up

**a)** Once everything is cooked, add the **pasta** to the **sauce** and stir to combine.

**b)** Divide the **pasta** among plates and sprinkle on the remaining **cheese**.

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.