



Rosemary Lamb and Mushroom Rigatoni with Creamy Sauce and Cheese

Rapid 20 Minutes • 1 of your 5 a day

15



Rigatoni Pasta



Garlic Clove



Chestnut
Mushrooms



Rosemary



Lamb Mince



Red Wine
Vinegar



Creme Fraiche



Chicken Stock
Paste



Grated Hard Italian
Style Cheese

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, colander, garlic press and frying pan.

Ingredients

Ingredients	2P	3P	4P
Rigatoni Pasta 13)	180g	270g	360g
Garlic Clove**	1	1	2
Chestnut Mushrooms**	150g	225g	300g
Rosemary**	½ bunch	¾ bunch	1 bunch
Lamb Mince**	200g	300g	400g
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Crème Fraiche** 7)	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 375g	Per 100g 100g
Energy (kJ/kcal)	3315 / 792	884 / 211
Fat (g)	42.5	11.3
Sat. Fat (g)	20.8	5.6
Carbohydrate (g)	71.2	19.0
Sugars (g)	5.5	1.5
Protein (g)	40.5	10.8
Salt (g)	1.54	0.41

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Pasta

- Bring a large saucepan of **water** to the boil with **½ tsp salt**.
- When boiling, add the **rigatoni** to the **water** and bring back to the boil. Cook until tender, 12 mins.
- Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Make the Creamy Sauce

- Stir the **garlic** and **chopped rosemary** into the pan. Cook, stirring, for 1-2 mins.
- Add the **red wine vinegar** and allow it to evaporate, 1-2 mins.
- Stir in the **crème fraiche**, **chicken stock paste** and **water for the sauce** (see ingredients for amount).
- Bring to the boil, then lower the heat and simmer until slightly thickened, 2-3 mins.



Prep Time

- While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press).
- Thinly slice the **mushrooms**.
- Pick the **rosemary leaves** from their stalks and finely chop (see ingredients for amount, discard the stalks).



Cheese Please

- Once the **sauce** has thickened, stir in **half** the **grated hard Italian style cheese**. Add a splash of **water** if you feel it needs it.
- Taste and add **salt** and **pepper** if needed.



Get Frying

- Heat a large frying pan on medium-high heat (no oil).
- Once hot, add the **lamb mince** to the pan and fry until browned, 5-6 mins. Use spoon to break it up as it cooks, then drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.
- Add the **mushrooms** and stir-fry until golden, 3-4 mins.



Combine and Serve

- Add the **cooked rigatoni** to the **sauce** and stir to combine, then spoon into your bowls.
- Sprinkle over the remaining **hard Italian style cheese** to finish.

Enjoy!