



# Creamy Mushroom & Cherry Tomato Spaghetti

with Parmesan & Garlic Pangrattato

Grab your Meal Kit  
with this symbol



	Button Mushrooms
	Spaghetti
	Panko Breadcrumbs
	Longlife Cream
	Grated Parmesan Cheese
	Salad Leaves
	Tinned Cherry Tomatoes
	Garlic
	Garlic & Herb Seasoning
	Vegetable Stock Powder
	Herbs

## Keep an eye out...

Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be different to what's pictured. Don't worry, your recipe will be just as delicious!

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 cherry tomatoes.

## 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 refer to method	4 People refer to method
olive oil*	1 packet	1 packet
button mushrooms	(150g)	(250g)
tinned cherry tomatoes	1 tin	2 tins
balsamic vinegar*	½ tbs	1 tbs
spaghetti	1 packet	2 packets
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 sachet	1 sachet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
herbs	1 bunch	1 bunch
salad leaves	1 bag (60g)	1 bag (120g)

\*Pantry items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3320kJ (793Cal)	600kJ (143Cal)
Protein (g)	28.9g	5.2g
Fat, total (g)	29.3g	5.3g
- saturated (g)	17.9g	3.2g
Carbohydrate (g)	99.5g	18.0g
- sugars (g)	15.4g	2.8g
Sodium (mg)	1300mg	235mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](http://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 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 an oven tray lined with baking paper. Toss to combine, then roast until the tomatoes are caramelised, **15-20 minutes**.



### 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.



### 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 small bowl.



### Make the creamy sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the sliced **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**.



### Bring it all together

While the sauce is cooking, thinly slice the **herbs**. Roughly chop the **salad leaves**. When the sauce is done, add the cooked **spaghetti** and an extra splash of reserved **pasta water**, then toss to coat. Add the roasted **tomatoes**, **herbs** and **salad leaves** and stir through until just wilted, **2-3 minutes**. Season to taste.

**TIP:** Seasoning is key in this dish, so taste and add some more salt or pepper if you like!



### Serve up

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

### Enjoy!