



Creamy Double Mushroom Penne with Cheese

Customer Favourites 30-35 Minutes • 2 of your 5 a day

40



Red Onion



Portobello Mushroom



Garlic Clove



Penne Pasta



Sliced Mushrooms



Balsamic Vinegar



Vegetable Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese



Diced Chicken Breast

Pantry Items

Oil, Salt, Pepper

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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, garlic press, colander and frying pan.

Ingredients

Ingredients	2P	3P	4P
Red Onion**	1	1	2
Portobello Mushroom**	2	3	3
Garlic Clove**	2	3	4
Penne Pasta 13	180g	270g	360g
Sliced Mushrooms**	120g	180g	240g
Balsamic Vinegar 14	12ml	12ml	24ml
Vegetable Stock Paste 10	10g	15g	20g
Creme Fraiche** 7	150g	225g	300g
Grated Hard Italian Style Cheese** 7 8	20g	30g	40g
Diced Chicken Breast**	260g	390g	520g

Pantry	2P	3P	4P
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	406g	100g	536g	100g
Energy (kJ/kcal)	2874 / 687	708 / 169	3523 / 842	657 / 157
Fat (g)	31.3	7.7	33.6	6.3
Sat. Fat (g)	19.0	4.7	19.6	3.7
Carbohydrate (g)	78.4	19.3	78.6	14.7
Sugars (g)	12.0	3.0	12.1	2.3
Protein (g)	23.2	5.7	54.6	10.2
Salt (g)	1.46	0.36	1.65	0.31

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

Allergens

7) Milk **8)** Egg **10)** Celery **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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Get Prepped

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

Halve, peel and thinly slice the **red onion**. Thinly slice the **portobello mushrooms**.

Peel and grate the **garlic** (or use a garlic press).



Bring on the Creamy Sauce

Stir the **water for the sauce** (see pantry for amount) and **veg stock paste** into the **mushrooms**. Increase the heat and bring to a boil, then reduce the heat to low and simmer, stirring occasionally, until reduced, 5-6 mins.

Stir in the **creme fraiche** and bring back to the boil. Season with **pepper**, then remove from the heat.

CUSTOM RECIPE

Return the **chicken** to the pan after adding the **veg stock paste**, then bring to the boil and continue as instructed until the **chicken** is cooked through and the **sauce** is reduced, 5-6 mins.

IMPORTANT: The chicken is cooked when no longer pink in the middle.



Cook the Pasta

When your pan of **water** is boiling, add the **penne** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together. Set aside.

While the **pasta** cooks, heat a drizzle of oil in a frying pan on medium heat



Mix It Up

Add the **cooked pasta** to the **creamy sauce** along with **three quarters** of the **hard Italian style cheese**.

Stir everything together. Taste and add more **salt** and **pepper** if needed.



Fry the Mushrooms

Once hot, fry the **portobello** and **sliced mushrooms** until browned, stirring occasionally, 6-7 mins. Reduce the heat to medium-low, add the **onion**. Fry until soft, 5-6 mins, stir frequently.

Stir in the **garlic** and season, 1 min. Add the **balsamic vinegar**, cook until evaporated, 1 min.

CUSTOM RECIPE

If you've chosen to add **diced chicken**, add to the pan before the **mushrooms** and season. Cook until browned all over, 5-6 mins. Remove from the pan and set aside, then fry the **mushrooms**.
IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.



Serve

Spoon your **mushroom penne** between your bowls and sprinkle the remaining **cheese** on top to finish.

Enjoy!