

Creamy Truffle and Mushroom Rigatoni with Walnuts



RAPID 20 Minutes • 1 of your 5 a day • Veggie



Before you start

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

Basic cooking tools, you will need:

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

	2P	3P	4P
Rigatoni 13)	200g	300g	400g
Garlic Clove**	1 clove	2 cloves	2 cloves
Tenderstem Broccoli ®**	1 small pack	1 large pack	2 small packs
Sliced Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Crème Fraîche 7)**	150g	225g	300g
Vegetable Stock Powder 10)	1 sachet	2 sachets	2 sachets
Water for the Sauce*	50ml	75ml	100ml
Truffle Powder	1 sachet	1½ sachets	2 sachets
Grated Italian Style Hard Cheese 7) 8) **	1 pack	1½ packs	2 packs
Walnuts 2)	1 small pot	1 large pot	1 large pot

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	363g	100g
Energy (kJ/kcal)	3086 /738	851/204
Fat (g)	36	10
Sat. Fat (g)	15	4
Carbohydrate (g)	85	23
Sugars (g)	8	2
Protein (g)	28	8
Salt (g)	1.30	0.36

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

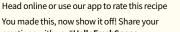
2) Nut 7) Milk 8) Egg 10) Celery 13) Gluten

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

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down?



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1. Cook the Pasta

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

b) Once boiling, add the **rigatoni pasta** and cook until tender, 12 mins.



2. Get Prepped

a) While the **pasta** is cooking, peel and grate the **garlic** (or use a **garlic** press).

b) Chop the **tenderstem broccoli** into 3 pieces widthways.

c) When the **pasta** has been cooking for 8 mins, add the **tenderstem** to the **pasta** and **water** and bring back to the boil. Cook with the **pasta** for the last 4 mins of cooking time.



3. Drain

a) When the **pasta** and **broccoli** are cooked, drain them in a colander.

b) Drizzle with **oil** to stop them sticking together, leave the colander in the sink.



4. Cook the Mushrooms

a) Pop your pan back on medium high heat with a drizzle of **oil**.

b) Add the **sliced mushrooms** and season with **salt** and **pepper**.

c) Stir-fry until golden, 4-5 mins. Stir in the **garlic** and cook for 1 minute more.



5. Sauce Time

a) Reduce the heat slightly then add the crème fraîche and veg stock powder.

b) Pour in the **water** (see ingredients for amount), bring to the boil and simmer for 2 mins.

c) Remove from the heat.

d) Stir in the truffle powder and hard Italian cheese.



6. Combine and Serve

a) Add the **pasta** and **broccoli** to the **sauce** and toss together.

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

c) Serve in bowls, sprinkle over the walnuts.

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.