



# Creamy Truffle and Mushroom Rigatoni

with Tenderstem Broccoli and Walnuts

N° 12

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



Rigatoni



Garlic Clove



Tenderstem Broccoli®



Sliced Mushrooms



Crème Fraîche



Vegetable Stock Powder



Truffle Powder



Grated Italian Style Hard Cheese



Walnuts

## 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 and Measuring Jug.

### Ingredients

	2P	3P	4P
Rigatoni <b>13)</b>	200g	300g	400g
Garlic Clove**	1 clove	2 cloves	2 cloves
Tenderstem	1 small	1 large	2 small
Broccoli <b>4)**</b>	1 pack	1 pack	2 packs
Sliced Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Crème Fraîche <b>7)**</b>	150g	225g	300g
Vegetable Stock Powder <b>10)</b>	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 <b>7) 8)**</b>	1 pack	1½ packs	2 packs
Walnuts <b>2)</b>	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

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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Packed in the UK



## 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** 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.

d) 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**. Stir-fry until golden, 4-5 mins.

c) 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 style 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.