



Creamy Truffle and Mushroom Rigatoni with Tenderstem® Broccoli and Walnuts

Customer Favourites 20 Minutes • 1 of your 5 a day

38



Rigatoni Pasta



Garlic Clove



Tenderstem®
Broccoli



Sliced Mushrooms



Creme Fraiche



Vegetable Stock
Paste



Truffle Zest



Grated Hard Italian
Style Cheese



Walnuts

Before you start

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

Cooking tools, you will need:

Saucepan, Garlic Press, Colander and Measuring Jug.

Ingredients

| | 2P | 3P | 4P |
|---|----------|------------|-----------|
| Rigatoni Pasta 13 | 180g | 270g | 360g |
| Garlic Clove** | 1 | 2 | 2 |
| Tenderstem® Broccoli** | 150g | 200g | 300g |
| Sliced Mushrooms** | 120g | 180g | 240g |
| Creme Fraiche** 7 | 150g | 225g | 300g |
| Vegetable Stock Paste 10 | 10g | 15g | 20g |
| Water for the Sauce* | 50ml | 75ml | 100ml |
| Truffle Zest | 1 sachet | 1½ sachets | 2 sachets |
| Grated Hard Italian Style Cheese** 7 8 | 50g | 50g | 100g |
| Walnuts 2 | 20g | 40g | 40g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|-----------|
| for uncooked ingredient | 344g | 100g |
| Energy (kJ/kcal) | 3191 / 763 | 929 / 222 |
| Fat (g) | 39 | 11 |
| Sat. Fat (g) | 20 | 6 |
| Carbohydrate (g) | 73 | 21 |
| Sugars (g) | 8 | 2 |
| Protein (g) | 28 | 8 |
| Salt (g) | 1.66 | 0.48 |

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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HelloFresh UK

Packed in the UK

The Fresh Farm

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 You can recycle me!



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 bring back to the boil. Cook until tender, 12 mins.



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.

d) Stir in the **garlic** and cook for 1 min more.



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.



Sauce Time

a) Reduce the heat slightly then add the **creme fraiche** and **veg stock paste**.

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

c) Remove from the heat.

d) Stir in the **truffle zest** and **hard Italian style cheese**.



Drain

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

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



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 and 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.