



Creamy Truffle and Mushroom Rigatoni with Tenderstem® Broccoli and Walnuts

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

21



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!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press and colander.

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) | 40g | 65g | 80g |
| Walnuts 2) | 20g | 40g | 40g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|--------------------------------|-------------|-------------|
| for uncooked ingredient | 339g | 100g |
| Energy (kJ/kcal) | 3115 /745 | 920 /220 |
| Fat (g) | 38 | 11 |
| Sat. Fat (g) | 20 | 6 |
| Carbohydrate (g) | 73 | 22 |
| Sugars (g) | 8 | 2 |
| Protein (g) | 26 | 8 |
| Salt (g) | 1.57 | 0.46 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nuts 7) Milk 8) Egg 10) Celery 13) Cereals containing gluten

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Cook the Pasta

a) Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ **tsp** of **salt**.

b) Once boiling, add the **rigatoni pasta** and bring back to the boil. Cook until tender, 12 mins.



Fry 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 same pan 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, then remove from the heat.

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



Drain your Pasta and Veg

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 (heat through if necessary).

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

c) Serve in bowls and sprinkle over the **walnuts**.

Enjoy!