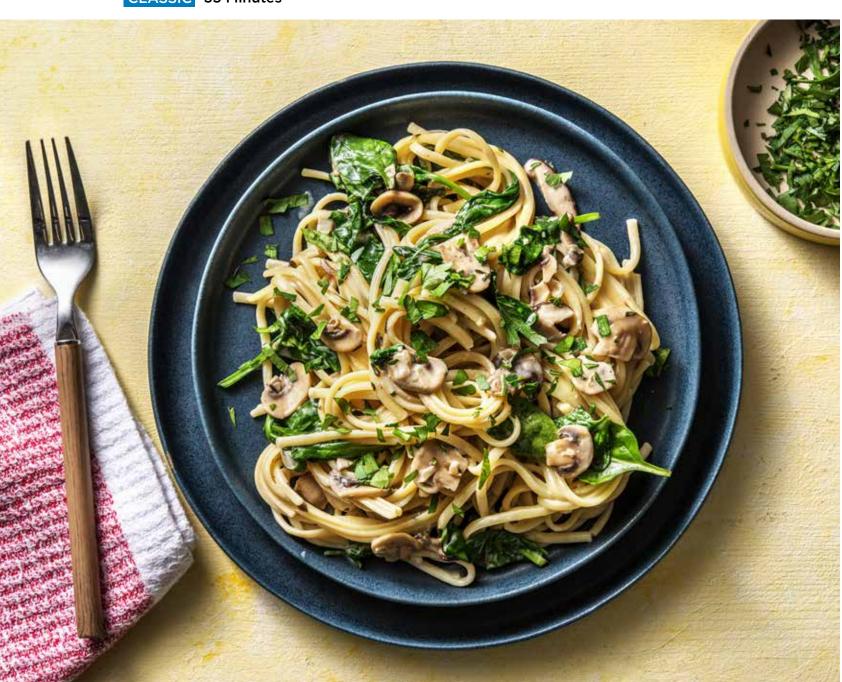


Creamy Umami Mushroom Linguine with Spinach

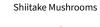
CLASSIC 35 Minutes





Closed Cup Mushrooms







Echalion Shallot



Parsley



Garlic Clove



Dried Thyme



Miso Paste



Wheat Linguine



Creme Fraiche





Baby Spinach



Before you start

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

Basic cooking tools you will need:

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

Ingredients

•			
	2P	3P	4P
Closed Cup Mushrooms**	1 punnet	1½ punnets	2 punnets
Shiitake Mushrooms**	1 punnet	1½ punnets	2 punnets
Echalion Shallot**	1	2	2
Parsley**	1 bunch	1 bunch	1 bunch
Garlic Clove**	2	3	4
Dried Thyme	½ pot	¾ pot	1 pot
Miso Paste 11)	1 small sachet	1 large sachet	2 small sachets
Wheat Linguine 13)	200g	300g	400g
Creme Fraiche 7)**	150g	225g	300g
Hard Italian Style Grated Cheese 7) 8)**	1 pack	2 packs	2 packs
Pasta Cooking Water*	100ml	150ml	200ml
Baby Spinach**	1 bag	2 bags	2 bags

^{*}Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	480g	100g
Energy (kJ/kcal)	3215 /769	670/160
Fat (g)	31	6
Sat. Fat (g)	15	3
Carbohydrate (g)	101	21
Sugars (g)	9	2
Protein (g)	31	6
Salt (g)	1.34	0.28

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

Wheat Linguine. Ingredients: Durum wheat semolina, water. For allergens, including cereals containing gluten, see ingredients in bold.

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

Contact

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1. Get Prepped

Bring a large pan of water to the boil for the pasta. Thinly slice the **mushrooms**. Halve, peel and chop the **shallot** into small pieces. Roughly chop the parsley (stalks and all). Peel and grate the garlic (or use a garlic press).



2. Cook the Pasta

Meanwhile, once the water has come to the boil, add the wheat linguine and cook for 12 mins. (You will be reserving some of the cooking water later, before draining.)



3. Start the Sauce

Meanwhile, heat a drizzle of oil in a large frying pan over high heat. Add all the mushrooms and cook, stirring regularly, until browned, 6-8 mins. Add a knob of butter (if you have some). Lower the heat to medium, add the shallot and cook until soft, 2-3 mins, then add the garlic, thyme and miso paste and cook for a further 1 minute.



4. Add the Pasta

When the wheat pasta is cooked, reserve some of the wheat pasta cooking water (see ingredients for amounts). Drain it in a colander and drizzle with oil to prevent it sticking together.



5. Finish the Sauce

Add the creme fraiche, cheese and reserved pasta cooking water to the mushrooms. Add salt and **pepper** and cook until the **cheese** has melted. Add the **spinach** a handful at a time, stirring, until it has all wilted. Add the wheat pasta to the mushroom mixture. Mix well and stir through half of the parsley.



6. Serve

Divide the **wheat pasta** between plates and scatter over the remaining parsley.

Eniov!