

Steak and Creamy Mushroom Tagliatelle with Spinach and Chives

EXTRA RAPID 10 Minutes • 1 of your 5 a day







Beef Sizzler Steaks

Fresh Egg Tagliatelle







Creme Fraiche

Wild Mushroom Sauce





Grated Hard Italian Style Cheese

Baby Spinach



Chives

Before you start

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

Basic cooking tools, you will need:

Large Saucepan, Large Frying Pan, Measuring Jug and Colander.

Ingredients

	2P	3P	4P
Beef Sizzler Steaks**	4	6	8
Fresh Egg Tagliatelle 8) 13)	1 bag	1½ bags	2 bags
Creme Fraiche 7)**	100g	150g	200g
Wild Mushroom Sauce	1 pot	1½ pots	2 pots
Water for the Sauce*	150ml	225ml	300ml
Grated Hard Italian Style Cheese 7) 8)**	1 pack	1½ packs	2 packs
Baby Spinach**	1 small bag	1 large bag	1 large bag
Chives**	1 bunch	1 bunch	1 bunch

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	466g	100g
Energy (kJ/kcal)	2933 /701	630/151
Fat (g)	34	7
Sat. Fat (g)	16	4
Carbohydrate (g)	56	12
Sugars (g)	8	2
Protein (g)	50	11
Salt (g)	2.13	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

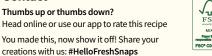
Allergens

7) Milk 8) Egg 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.

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1. Get Started!

- a) Bring a large saucepan of water to the boil with ½ tsp of salt for the pasta.
- **b)** Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat.
- c) Season the steaks with salt and pepper. IMPORTANT: Remember to wash your hands and equipment after handling raw meat.
- d) When hot, add the **steaks** and cook for 45 seconds each side, until golden brown. IMPORTANT: The steak is safe to eat when the outside is browned.
- c) Wrap the steaks in foil to keep warm and keep the pan to one side.

2. Get Frying!

- a) Add the pasta to the pan of boiling water and cook for 4 mins then drain well.
- b) Pop the creme fraiche, mushroom sauce, water (see ingredients for amounts) and half the hard cheese into the now empty frying pan over medium heat with plenty of salt and pepper.
- c) Bring to a simmer over medium heat, and once simmering, add the **spinach** a handful at a time until it has all wilted, about 2-3 mins.

3. Serve!

- a) Drain the pasta in a colander, add to the sauce and mix well.
- b) Thinly slice the steaks.
- c) Divide the pasta between plates and top with the steaks.
- d) Sprinkle with the remaining hard cheese and snip over the chives using scissors.

Enjoy!