



HALL OF FAME

CREEPY CRAWLY TAGLIATELLE PASTA

with Goblin's Nose Mushrooms



HELLO

CREEPY CRAWLY PASTA

Tagliatelle noodles may wiggle and squirm, but their al dente texture makes them great pasta-night grub.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 500



Red Onion



Tarragon



Button Mushrooms



Veggie Stock Concentrates



Parmesan Cheese
(Contains: Milk)



Garlic



Lemon



Tagliatelle Pasta
(Contains: Wheat)



Sour Cream
(Contains: Milk)

START STRONG

To properly prep mushrooms, give them a quick rinse under running water or scrub them with a damp paper towel, then trim off any tough stem ends.

BUST OUT

- Large pot
- Strainer
- Large pan
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Tarragon ¼ oz | ½ oz
- Lemon 1 | 2
- Button Mushrooms 4 oz | 8 oz
- Tagliatelle Pasta 6 oz | 12 oz
- Veggie Stock Concentrates 2 | 4
- Sour Cream 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

HELLO WINE



PAIR WITH

Voilà Pays d'Oc Pinot Noir, 2016

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and finely chop **onion**. Mince or grate **garlic**. Pick leaves from **tarragon**; discard stems. Finely chop leaves. Halve **lemon**. Trim, then thinly slice **mushrooms**.



4 MAKE SAUCE

Add **stock concentrates**, **pasta cooking water**, and half the **tarragon** to pan with mushrooms. Let simmer until slightly reduced, about 3 minutes. Stir in **sour cream**. Cook until slightly thickened, about 3 minutes more.



2 BOIL PASTA

Once water is boiling, add **tagliatelle** to pot. Cook until al dente, 9-11 minutes. Drain, reserving **½ cup cooking water**.



5 TOSS PASTA

Add **tagliatelle**, a squeeze of **lemon**, and half the **Parmesan** to pan with sauce and toss to combine. Season with **salt** and **pepper**.



3 COOK MUSHROOMS

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add **onion** and season with **salt** and **pepper**. Cook, tossing, until softened, about 5 minutes. Add **garlic** and **mushrooms**. Season with salt and pepper. Cook, tossing, until mushrooms are tender, about 5 minutes more.



6 PLATE AND SERVE

Divide **tagliatelle** and **mushrooms** between plates. Sprinkle with remaining **Parmesan** and **tarragon** (to taste) and serve.

CHARMED!

With garlic on your breath, you'll keep the vampires at bay.

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