



# CREMINI AND ZUCCHINI SPAGHETTI

with Parmesan Garlic Bread



HELLO

## CREMINI MUSHROOMS

A younger, more petite type of portobello with a mild mushroom flavor

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 790



Zucchini



Roma Tomato



Spaghetti  
(Contains: Wheat)



Italian Seasoning



Chili Flakes



Parmesan Cheese  
(Contains: Milk)



Cremini Mushrooms



Yellow Onion



Tomato Paste



Garlic Powder



Veggie Stock  
Concentrate



Demi-Baguette  
(Contains: Wheat)



## START STRONG

Why are we always telling you to save your pasta water before draining? This seasoned, starchy liquid will thicken and emulsify (chef speak for combining elements that don't normally like each other) your sauce like magic. Never skip this crucial step.

## BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Olive oil (2 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                 |
|----------------------------|-----------------|
| • Zucchini                 | 1   2           |
| • Cremini Mushrooms        | 4 oz   8 oz     |
| • Roma Tomato              | 1   2           |
| • Yellow Onion             | 1   2           |
| • Spaghetti                | 6 oz   12 oz    |
| • Tomato Paste             | 3 TBSP   6 TBSP |
| • Italian Seasoning        | 1 TBSP   2 TBSP |
| • Garlic Powder            | 1 tsp   2 tsp   |
| • Chili Flakes             | 1 tsp   1 tsp   |
| • Veggie Stock Concentrate | 1   2           |
| • Parmesan Cheese          | ¼ Cup   ½ Cup   |
| • Demi-Baguette            | 1   2           |

## WINE CLUB

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## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and dice **zucchini** into ¼-inch pieces. Dice **mushrooms** into ¼-inch pieces. Dice **tomato** into ¼-inch pieces. Halve, peel, and finely dice **onion**.



## 4 MAKE SAUCE

Add **tomato, tomato paste, Italian Seasoning, ¾ tsp garlic powder** (1½ tsp for 4 servings), and a small pinch of **chili flakes** to pan. Cook, stirring, until thoroughly combined, 1-2 minutes. Add **stock concentrate** and **1½ cups reserved pasta cooking water**. Bring to a boil, then reduce heat to a simmer. Cook until thickened and veggies are soft, 7-8 minutes.



## 2 COOK PASTA

Once water is boiling, add **spaghetti** to pot and cook until al dente, 9-11 minutes. Reserve **2 cups pasta cooking water**, then drain.



## 5 MAKE GARLIC BREAD

Meanwhile, place **2 TBSP butter** (4 TBSP for 4 servings) in a small bowl and microwave until just softened, about 10 seconds (do not melt). Stir in **1 TBSP Parmesan** (2 TBSP for 4 servings), remaining **garlic powder**, a pinch of **salt**, and a pinch of **chili flakes** (to taste). Halve **demi-baguette** and toast until golden. Spread butter mixture onto cut sides of baguette, then halve on a diagonal.



## 3 COOK VEGGIES

Meanwhile, heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook until lightly browned, 3-4 minutes. Add **mushrooms** and **zucchini** and cook until lightly browned and slightly softened, another 5-7 minutes. Season generously with **salt** and **pepper**.



## 6 FINISH AND SERVE

Add **spaghetti, 1 TBSP butter** (2 TBSP for 4 servings), and a splash of remaining **pasta cooking water** to **sauce**. Toss to combine, adding more pasta water as needed for sauce to fully coat pasta. Taste and season generously with **salt** and **pepper**. Divide finished pasta between bowls. Top with remaining **Parmesan** and a pinch of remaining **chili flakes**, if desired. Serve with **garlic bread** on the side.

## PASTA LA VISTA

This veggie-loaded take on a classic bolognese is extra delicious (and nutritious)!

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