



Cooking Made Easy

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Wild Mushroom Fettuccine

Rich mushroom cream sauce is the base for this delicious dish. Sweet tarragon and sharp parmesan cheese compliment the richness, and fettuccine serves as the perfect vehicle to soak it all up!

30 min

level 1

veggie

nut free



Fettuccine



Sour Cream



Parsley



Mixed Wild Mushrooms



Garlic



Red Onion



Lemon



Tarragon



Parmesan Cheese



Stock Concentrate

Ingredient		2 Person	4 Person
Fettuccine	1)	6 oz	12 oz
Mixed Wild Mushrooms		4 oz	8 oz
Lemon		1	2
Garlic		2 cloves	4 cloves
Red Onion		1	2
Parsley		1 bunch	2 bunches
Tarragon		1 sprig	2 sprigs
Sour Cream	7)	2 T	4 T
Parmesan Cheese	7)	¼ C	½ C
Stock Concentrate		1	2
Olive Oil*		1 T	2 T

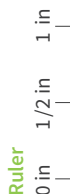
*Not included

Allergens

1)Wheat

7)Milk

Nutrition per serving Calories: 599 | Carbs: 88 g | Fat: 18g | Protein: 28g | Fiber: 9g



1 Bring a large pot of **water** to a boil with a large pinch of **salt**. Halve, peel, and finely chop the **red onion**. Mince or grate the **garlic**. Finely chop the **parsley** and **tarragon**. Halve the **lemon**. Add the **pasta** to the **boiling water** and cook for about 10 minutes, until al dente. Be sure to reserve ½ cup **pasta water**.



2 Meanwhile, heat 1 tablespoon **olive oil** in a large pan over medium heat. Add the **onion** and season with **salt** and **pepper**. Cook for about 5 minutes, until softened. Add the **garlic** and **mushrooms** and season with **salt** and **pepper**. Cook for about 5 minutes, until mushrooms are golden brown.



3 Add the **tarragon**, **stock concentrate**, and ½ cup **pasta water** to the pan with the **mushrooms**. Cook for about 3 minutes, until slightly reduced.



4 Add the **sour cream** stir to combine, and cook for 3 minutes.

5 Drain the **pasta** and add it to the pan with the **sauce**. Add a squeeze of **lemon juice** and **half the parsley**. Toss to combine.

6 Serve the **fettuccine** with a sprinkle of **parmesan** and **remaining parsley** on top.

Tip Sour cream is a great alternative to heavy cream. It has a bolder flavor and provides the same rich texture, with less fat!