



CREAMY DREAMY LINGUINE

with Mushrooms and Tarragon



HELLO TARRAGON

A fragrant herb that's a favorite in French cooking

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 502



Tarragon



Sour Cream
(Contains: Milk)



Red Onion



Lemon



Parmesan Cheese
(Contains: Milk)



Button Mushrooms



Linguine Pasta
(Contains: Wheat)



Garlic



Veggie Stock Concentrates

START STRONG

To properly prep mushrooms, give them a quick rinse under running water, 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 |
| • Linguine Pasta | 6 oz 12 oz |
| • Veggie Stock Concentrates | 2 4 |
| • Sour Cream | 2 TBSP 4 TBSP |
| • Parmesan Cheese | ¼ Cup ½ Cup |

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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** and discard stems. Finely chop leaves. Halve **lemon**. Thinly slice **mushrooms**.



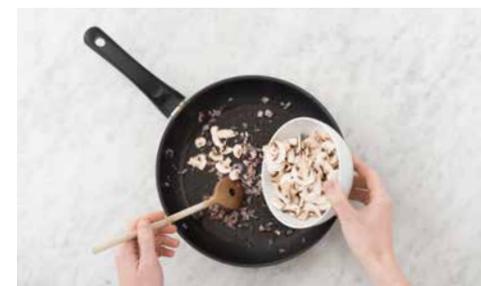
4 MAKE SAUCE Add **stock concentrates**, half the **tarragon**, and **pasta cooking water** to pan with **mushrooms**. Let simmer until slightly reduced, about 3 minutes. Stir in **sour cream**. Cook until slightly thickened, about 3 minutes longer.



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



5 TOSS PASTA Add **linguine**, a squeeze of **lemon juice**, 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 until softened, about 5 minutes, tossing occasionally. Add **garlic** and **mushrooms**. Season with **salt** and **pepper**. Cook until **mushrooms** have shrunk and turned a few shades darker, about 5 minutes more.



6 PLATE AND SERVE Divide **linguine and mushrooms** between plates. Sprinkle remaining **Parmesan** and **tarragon** over each and serve.

PRESTO!

Next time, mix up this dish by using creminis or porcinis.