



# Creamy Umami Mushroom Linguine

with Spinach

**CLASSIC** 35 Minutes



Closed Cup Mushrooms



Shiitake Mushrooms



Echalion Shallot



Parsley



Garlic Clove



Dried Thyme



Miso Paste



Wheat Linguine



Creme Fraiche



Hard Italian Style Grated Cheese



Baby Spinach



## Before you start

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

### Basic cooking tools you will need:

Large Saucepan, Fine Grater (or Garlic Press), Large Frying Pan, Measuring Jug and Colander.

### Ingredients

	2P	3P	4P
Closed Cup Mushrooms**	1 punnet	1½ punnets	2 punnets
Shiitake Mushrooms**	1 punnet	1½ punnets	2 punnets
Echalion Shallot**	1	2	2
Parsley**	1 bunch	1 bunch	1 bunch
Garlic Clove**	2	3	4
Dried Thyme	½ pot	¾ pot	1 pot
Miso Paste <b>11)</b>	1 small sachet	1 large sachet	2 small sachets
Wheat Linguine <b>13)</b>	200g	300g	400g
Crema Fraiche <b>7)</b> **	150g	225g	300g
Hard Italian Style Grated Cheese <b>7) 8)**</b>	1 pack	2 packs	2 packs
Pasta Cooking Water*	100ml	150ml	200ml
Baby Spinach**	1 bag	2 bags	2 bags

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	480g	100g
Energy (kJ/kcal)	3215 / 769	670 / 160
Fat (g)	31	6
Sat. Fat (g)	15	3
Carbohydrate (g)	101	21
Sugars (g)	9	2
Protein (g)	31	6
Salt (g)	1.34	0.28

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

**Wheat Linguine. Ingredients:** Durum **wheat** semolina, water. For allergens, including cereals containing gluten, see ingredients in **bold**.

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

### Contact

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## 1. Get Prepped

Bring a large pan of **water** to the boil for the pasta. Thinly slice the **mushrooms**. Halve, peel and chop the **shallot** into small pieces. Roughly chop the **parsley** (stalks and all). Peel and grate the **garlic** (or use a **garlic press**).



## 4. Add the Pasta

When the wheat pasta is cooked, reserve some of the **wheat pasta cooking water** (see ingredients for amounts). Drain it in a colander and drizzle with **oil** to prevent it sticking together.



## 2. Cook the Pasta

Meanwhile, once the **water** has come to the boil, add the **wheat linguine** and cook for 12 mins. (You will be reserving some of the **cooking water** later, before draining.)



## 5. Finish the Sauce

Add the **creme fraiche**, **cheese** and **reserved pasta cooking water** to the **mushrooms**. Add **salt** and **pepper** and cook until the **cheese** has melted. Add the **spinach** a handful at a time, stirring, until it has all wilted. Add the **wheat pasta** to the mushroom **mixture**. Mix well and stir through **half** of the **parsley**.



## 3. Start the Sauce

Meanwhile, heat a drizzle of **oil** in a large frying pan over high heat. Add all the **mushrooms** and cook, stirring regularly, until browned, 6-8 mins. Add a knob of **butter** (if you have some). Lower the heat to medium, add the **shallot** and cook until soft, 2-3 mins, then add the **garlic**, **thyme** and **miso paste** and cook for a further 1 minute.



## 6. Serve

Divide the **wheat pasta** between plates and scatter over the remaining **parsley**.

**Enjoy!**