



MUSHROOM AND LEEK LINGUINE

with Thyme, Garlic and Parmesan

MAKE FIRST

VEGGIE



HELLO LEEKS

Leeks are a close cousin to green onions and chives

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 410



Fresh Linguine



Cremini Mushrooms



Leek, sliced



Garlic



Thyme



Cream Cheese



Parmesan Cheese, shredded



Vegetable Broth Concentrate



Parsley

BUST OUT

- Garlic Press
- Large Non-Stick Pan
- Large Pot
- Measuring Spoons
- Measuring Cups
- Strainer
- Butter **2 (1 tbsp)**
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person

- Fresh Linguine **1,3** 170 g
- Cremini Mushrooms 113 g
- Leek, sliced 85 g
- Garlic 10 g
- Thyme 10 g
- Cream Cheese **2** 1 tbsp
- Parmesan Cheese, shredded **2** ¼ cup
- Vegetable Broth Concentrate 1
- Parsley 10 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Make sure to salt the pasta water! Salted water flavours the pasta from the inside out as the pasta cooks.



1 PREP Wash and dry all produce.* Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Strip **1 tbsp thyme leaves** off the sprigs. Roughly chop the **parsley**. Thinly slice the **mushrooms**.



2 COOK VEGGIES Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **leeks**. Cook, stirring occasionally, until softened, 3-4 min. Add the **mushrooms, garlic** and **thyme** to the pan. Cook, stirring occasionally, until the mushrooms are golden-brown and the garlic is fragrant, 7-8 min. Season with **salt** and **pepper**.



3 COOK PASTA Meanwhile, add the **linguine** to the boiling water. Cook until the noodles are tender, 2-3 min. Reserve **1 cup pasta water**, then drain the pasta.



4 MAKE SAUCE Add the **broth concentrate** and **reserved pasta water** to the pan and stir to combine. Remove the pan from the heat and stir in the **cream cheese** until the sauce comes together, 2-3 min.



5 ASSEMBLE PASTA Return the pan to medium heat. Add the **linguine, 1 tbsp butter** and **half the Parmesan cheese** to the pan. Cook, stirring together, until the pasta is warmed through, 1-2 min. Season with **salt** and **pepper**.



6 FINISH AND SERVE Divide the **mushroom and leek linguine** between bowls. Sprinkle with the **parsley** and **remaining Parmesan**.

CREAMY!

A touch of starchy pasta water is the secret ingredient to this creamy sauce!