



# SPICY MUSHROOM LINGUINE ARRABIATA

with Creamy Ricotta

SPICY

VEGGIE



HELLO

ARRABIATA

A spicy tomato sauce that comes from Italy!

TIME: 30 MIN



Cremini Mushrooms



Linguine



Chili Flakes



Italian Seasoning



Onion, chopped



Garlic



Diced Tomatoes



Basil



Ricotta Cheese

## BUST OUT

- Measuring Cups
- Garlic Press
- Small Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Large Pot
- Strainer
- Salt and Pepper
- Paper Towels
- Olive or Canola Oil
- Sugar (½ tsp | 1 tsp)

## INGREDIENTS

2-person | 4-person

- Cremini Mushrooms 227 g | 454 g
- Linguine 1 170 g | 340 g
- Chili Flakes 🌶️ 1 tsp | 1 tsp
- Italian Seasoning 9 1 tbsp | 2 tbsp
- Onion, chopped 56 g | 113 g
- Garlic 6 g | 12 g
- Diced Tomatoes 398 ml | 796 ml
- Basil 7 g | 14 g
- Ricotta Cheese 2 100 g | 200 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 Fish/Poisson
- 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

In Step 5, use this heat guide to determine what spice level you prefer: ¼ tsp mild, ½ tsp medium and 1 tsp spicy!



**1 PREP** Wash and dry all produce.\* In a large pot, add **10 cups water** and **2 tsp salt**. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, thinly slice **mushroom**. Season **ricotta** with **salt** and **pepper**. Pick **basil leaves** from **stems**. Keep **leaves** and **stems** separate. Peel, then mince or grate **garlic**.



**4 MAKE BASIL OIL** While **mushrooms** cook, in a small bowl, combine **basil leaves** and **¼ cup boiling water** (dbl for 4 ppl). (TIP: Use some of the boiling pasta water!) Drain **basil leaves** and gently pat dry with paper towels. Finely chop **blanched leaves**. Wipe the bowl clean. In the same bowl, stir together **blanched leaves** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt**, then set aside.



**2 COOK LINGUINE** Break **linguine** in half, then add to **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When **linguine** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **linguine** to the same pot. Set aside, off heat.



**5 MAKE SAUCE** To the pan with **mushrooms**, add **Italian seasoning, garlic** and **1 tsp chili flakes** (NOTE: Reference Heat Guide in Start Strong). Cook, stirring together, until fragrant, 1 min. Add **tomatoes** and **½ tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until slightly thickened, 4-5 min. Remove **basil stems** from **sauce**, then stir in **reserved pasta water**. Season with **salt** and **pepper**.



**3 COOK MUSHROOMS** While **linguine** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **mushrooms, onions** and **basil stems**. Cook, stirring occasionally, until **mushrooms** are golden-brown, 6-7 min.



**6 FINISH AND SERVE** To the large pot with **linguine**, add **sauce** and toss to coat. Divide **mushroom linguine arrabiata** between plates. Dollop over **ricotta cheese** and drizzle over **basil oil**.

## FRESH!

A drizzle of basil oil over the pasta brings the whole dish together!

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