



Steak and Creamy Mushroom Tagliatelle

with Spinach and Chives

EXTRA RAPID 10 Minutes • 1 of your 5 a day

N° 12



Beef Sizzler Steaks



Fresh Egg Tagliatelle



Creme Fraiche



Wild Mushroom Sauce



Grated Hard Italian Style Cheese



Baby Spinach



Chives

Before you start

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

Basic cooking tools, you will need:

Large Saucepan, Large Frying Pan, Measuring Jug and Colander.

Ingredients

	2P	3P	4P
Beef Sizzler Steaks**	4	6	8
Fresh Egg Tagliatelle 8) 13)	1 bag	1½ bags	2 bags
Crema Fraiche 7)**	100g	150g	200g
Wild Mushroom Sauce	1 pot	1½ pots	2 pots
Water for the Sauce*	150ml	225ml	300ml
Grated Hard Italian Style Cheese 7) 8)**	1 pack	1½ packs	2 packs
Baby Spinach**	1 small bag	1 large bag	1 large bag
Chives**	1 bunch	1 bunch	1 bunch

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	466g	100g
Energy (kJ/kcal)	2933 / 701	630 / 151
Fat (g)	34	7
Sat. Fat (g)	16	4
Carbohydrate (g)	56	12
Sugars (g)	8	2
Protein (g)	50	11
Salt (g)	2.13	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten

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

Contact

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Packed in the UK



1. Get Started!

- Bring a large saucepan of **water** to the boil with ½ tsp of **salt** for the pasta.
- Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat.
- Season the **steaks** with **salt** and **pepper**. **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat.
- When hot, add the **steaks** and cook for 45 seconds each side, until golden brown. **IMPORTANT:** The steak is safe to eat when the outside is browned.
- Wrap the **steaks** in foil to keep warm and keep the pan to one side.

2. Get Frying!

- Add the **pasta** to the pan of boiling **water** and cook for 4 mins then drain well.
- Pop the **crema fraiche**, **mushroom sauce**, **water** (see ingredients for amounts) and **half** the **hard cheese** into the now empty frying pan over medium heat with plenty of **salt** and **pepper**.
- Bring to a simmer over medium heat, and once simmering, add the **spinach** a handful at a time until it has all wilted, about 2-3 mins.

3. Serve!

- Drain the **pasta** in a colander, add to the **sauce** and mix well.
- Thinly slice the **steaks**.
- Divide the **pasta** between plates and top with the **steaks**.
- Sprinkle with the remaining **hard cheese** and snip over the **chives** using scissors.

Enjoy!