



# Easy Creamy Pork & Mushroom Spaghetti

with Baby Spinach & Parmesan Cheese

NEW

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Spaghetti



Zucchini



Sliced Mushrooms



Pork Mince



Thickened Cream



Chicken-Style Stock Powder



Nan's Special Seasoning



Baby Spinach Leaves



Chilli Flakes (Optional)



Parmesan Cheese



Beef Mince

Prep in: 10-20 mins  
Ready in: 15-25 mins

Eat Me Early

Check out how much good stuff is about to go into this dish. Between the tender mushrooms, creamy pork and sharp Parmesan, we really don't know why you're still reading this. Get started and enjoy every bite of this perfect pasta!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
spaghetti	1 medium packet	1 large packet
zucchini	1	2
sliced mushrooms	1 medium packet	1 large packet
pork mince	1 small packet	2 small packets OR 1 large packet
thickened cream	1 medium packet	2 medium packets
chicken-style stock powder	1 medium sachet	1 large sachet
Nan's special seasoning	1 large sachet	2 large sachets
baby spinach leaves	1 medium bag	1 large bag
<b>butter*</b>	20g	40g
chilli flakes  (optional)	pinch	pinch
Parmesan cheese	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3777kJ (903Cal)	707kJ (169Cal)
Protein (g)	46.3g	8.7g
Fat, total (g)	44.8g	8.4g
- saturated (g)	23.7g	4.4g
Carbohydrate (g)	74.9g	14g
- sugars (g)	9.4g	1.8g
Sodium (mg)	1601mg	300mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3804kJ (909Cal)	712kJ (170Cal)
Protein (g)	49.8g	9.3g
Fat, total (g)	43.9g	8.2g
- saturated (g)	24.1g	4.5g
Carbohydrate (g)	74.9g	14g
- sugars (g)	9.4g	1.8g
Sodium (mg)	1602mg	300mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## Cook the spaghetti

- Boil the kettle. Fill a medium saucepan with boiling water over high heat and add a pinch of **salt**.
- Cook **spaghetti** in boiling water over high heat, uncovered, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), then drain and return **spaghetti** to the saucepan.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre

3



## Cook the sauce

- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **sliced mushrooms** and **pork mince**, breaking up mince with a spoon, until browned, **5-6 minutes**. Add **zucchini** and cook for a further **2-3 minutes**.
- Reduce heat to medium, then add **thickened cream**, **chicken-style stock powder**, **Nan's special seasoning** and reserved **pasta water** and cook until bubbling, **1 minute**.
- Add **baby spinach leaves**, the **butter**, a pinch of **chilli flakes** (if using) and the cooked **spaghetti**, toss to coat and cook until spinach is wilted, **1-2 minutes**. Season to taste.

**Custom Recipe:** If you've swapped to beef mince, cook beef mince the same way as the pork mince. Drain the oil from the pan, then continue with the step.

2



## Get prepped

- Meanwhile, grate **zucchini**.

4



## Serve up

- Divide creamy pork spaghetti between bowls.
- Sprinkle with **Parmesan cheese** to serve. Enjoy!

## Rate your recipe

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