

Creamy Mushroom & Rosemary Fettuccine

with Parmesan & Parsley

Grab your meal kit
with this number

43



Garlic



Lemon



Rosemary



Fettuccine



Sliced Mushrooms



Soffritto Mix



Light Cooking
Cream



Herb & Mushroom
Seasoning



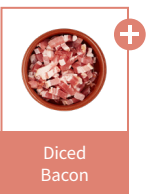
Parmesan Cheese



Parsley



Chicken
Tenderloins



Diced
Bacon

Prep in: 20-30 mins
Ready in: 35-45 mins

 Eat Me First

Meaty mushrooms work a treat with aromatic rosemary and a silky, Parmesan-spiked sauce in this crowd-pleasing pasta dish. Serve with a sprinkling of parsley and lemon to cut through the richness and meet your new go-to vegetarian dish.

Pantry items

Olive Oil, Butter, Pepper

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
lemon	½	1
rosemary	1 stick	2 sticks
fettuccine	1 medium packet	2 medium packets
butter*	30g	60g
sliced mushrooms	1 medium packet	1 large packet
soffritto mix	1 medium packet	1 large packet
light cooking cream	1 large packet	2 large packets
herb & mushroom seasoning	1 sachet	2 sachets
pepper*	¼ tsp	½ tsp
Parmesan cheese	1 large packet	2 large packets
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3103kJ (742cal)	357kJ (85cal)
Protein (g)	19.3g	2.2g
Fat, total (g)	37.4g	4.3g
- saturated (g)	20.3g	2.3g
Carbohydrate (g)	78.1g	9g
- sugars (g)	15.8g	1.8g
Sodium (mg)	862mg	99.3mg
Dietary Fibre (g)	9.8g	1.1g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Bring a large saucepan of salted water to the boil.
- Finely chop **garlic**.
- Slice **lemon** into wedges.
- Pick and finely chop **rosemary**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Cook the pasta

- Cook **fettuccine** in the boiling water until 'al dente', **9 minutes**. Reserve some **pasta water** (½ cup for 2 people / ¾ cup for 4 people), then drain and return **pasta** to the saucepan. Add a drizzle of **olive oil** to prevent the pasta sticking together.

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



Cook the mushrooms

- While the pasta is cooking, heat a large frying pan over medium-high heat with the **butter** and a drizzle of **olive oil**. Cook **sliced mushrooms**, **soffritto mix** and **rosemary**, stirring, until tender, **6-8 minutes**.
- Add **garlic**, stirring until fragrant, **1 minute**.



Make it saucy

- To the pan with the mushrooms, add **light cooking cream**, **herb & mushroom seasoning** and **reserved pasta water**. Stir to combine and simmer until slightly thickened, **2-3 minutes**.



Bring it all together

- Remove pan from the heat, then add **fettuccine**, the **pepper** and half the **Parmesan cheese**. Gently toss to combine. Season to taste.



Serve up

- Divide creamy mushroom and rosemary fettuccine between bowls.
- Top with remaining Parmesan cheese and **parsley**. Serve with lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW43



CUSTOM OPTIONS

+ **ADD CHICKEN TENDERLOINS**
Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.

+ **ADD DICED BACON**
Before cooking sauce, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

