



Creamy Mushroom Risoni

with Baby Spinach & Parmesan

CLIMATE SUPERSTAR

Grab your meal kit with this number

9



Leek



Risoni



Sliced Mushrooms



Herb & Mushroom Seasoning



Garlic Paste



Vegetable Stock Pot



Light Cooking Cream



Baby Spinach Leaves



Parmesan Cheese

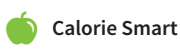


Chicken Breast



Parmesan Cheese

Prep in: 20-30 mins
Ready in: 25-35 mins



1 Eat Me First

Few things are as comforting as a bowl of risoni. This delightful dish has everything you want and more – herby mushrooms and tender leek. Top it off with some Parmesan cheese and you’ve got pure happiness in a bowl.

Pantry items

Olive Oil, Butter

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
leek	1	2
risoni	1 medium packet	2 medium packets
sliced mushrooms	1 medium packet	1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
garlic paste	1 packet	2 packets
butter*	20g	40g
vegetable stock pot	½ packet	1 packet
light cooking cream	1 medium packet	1 large packet
baby spinach leaves	1 medium packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1564kJ (575cal)	575kJ (211cal)
Protein (g)	9.8g	3.6g
Fat, total (g)	32.4g	11.9g
- saturated (g)	17.3g	6.4g
Carbohydrate (g)	10.4g	3.8g
- sugars (g)	6.9g	2.5g
Sodium (mg)	1253mg	460.7mg
Dietary Fibre (g)	4.4g	1.6g

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

- Boil the kettle.
- Thinly slice **leek**.



Cook the veggies

- While risoni is cooking, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **sliced mushrooms** and **leek**, stirring, until browned and softened, **5-6 minutes**.
- Add **garlic paste**, **herb & mushroom seasoning** and the **butter** and cook until fragrant, **1 minute**.
- Reduce heat to low, then add **vegetable stock pot** (see ingredients), **light cooking cream**, **baby spinach leaves**, **reserved pasta water** and **cooked risoni**. Simmer, until slightly thickened, **1-2 minute**. Season to taste.

TIP: Add an extra splash of water if the mixture looks too thick.

CUSTOM OPTIONS



ADD CHICKEN BREAST

Thinly slice into strips. Before cooking sauce, cook chicken until browned, 4-6 minutes. Continue with recipe.



DOUBLE PARMESAN CHEESE

Follow method above.



Cook the risoni

- Half-fill a large saucepan with the boiled water. Add a generous pinch of **salt**, then bring to the boil over high heat. Cook **risoni** in boiling water until 'al dente', **7-8 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return risoni to the saucepan with a drizzle of **olive oil**.

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



Serve up

- Divide creamy mushroom risoni between bowls.
- Top with **Parmesan cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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

