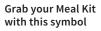


# Creamy Mushroom & Rosemary Fettuccine with Pear Salad

















Rosemary



Sliced Mushrooms





Fettuccine





Vegetable Stock







Mixed Salad Leaves

**Pantry items** 

Olive Oil, Butter, Balsamic Vinegar

Hands-on: 20-30 mins Ready in: 35-45 mins

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

#### You will need

 $Large\ saucepan\cdot Large\ frying\ pan$ 

# Ingredients

|                           | 2 People          | 4 People           |
|---------------------------|-------------------|--------------------|
| olive oil*                | refer to method   | refer to method    |
| red onion                 | 1                 | 2                  |
| garlic                    | 2 cloves          | 4 cloves           |
| rosemary                  | 2 sticks          | 4 sticks           |
| sliced<br>mushrooms       | 1 medium packet   | 1 large packet     |
| fettuccine                | 1 medium packet   | 1 large packet     |
| butter*                   | 30g               | 60g                |
| light cooking cream       | 1 medium packet   | 1 large packet     |
| vegetable stock pot       | 1 packet<br>(20g) | 1 packet<br>(40g)  |
| pepper*                   | 1/4 tsp           | ½ tsp              |
| grated Parmesan<br>cheese | 1 packet<br>(30g) | 2 packets<br>(60g) |
| pear                      | 1/2               | 1                  |
| balsamic vinegar*         | drizzle           | drizzle            |
| mixed salad<br>leaves     | 1 small bag       | 1 medium bag       |

<sup>\*</sup>Pantry Items

### **Nutrition**

| Avg Qty          | Per Serving     | Per 100g              |
|------------------|-----------------|-----------------------|
| Energy (kj)      | 3222kJ (770Cal) | <b>740kJ</b> (176Cal) |
| Protein (g)      | 21.9g           | 5g                    |
| Fat, total (g)   | 37.7g           | 8.7g                  |
| - saturated (g)  | 20.4g           | 4.7g                  |
| Carbohydrate (g) | 83.2g           | 19.1g                 |
| - sugars (g)     | 18g             | 4.1g                  |
| Sodium (mg)      | 916mg           | 210mg                 |

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 the **red onion** and **garlic**. Pick and roughly chop the **rosemary**.



# Cook the pasta

Cook the **fettuccine** in the boiling water until 'al dente', **9 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain and return **pasta** to the pan. Add a drizzle of **olive oil** to prevent the **pasta** sticking together.



### Cook the mushrooms

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



## Make it saucy

To the pan with the mushrooms, add the **light cooking cream**, **vegetable stock pot** and reserved **pasta water**. Stir to combine and simmer until slightly thickened, **2-3 minutes**. Remove pan from the heat, then add the **fettuccine**, the **pepper** and 1/2 the **grated Parmesan cheese**. Gently toss to combine. Season to taste.

TIP: Add less pepper if you're not a fan!
TIP: Seasoning is key in this dish, so taste and season with more salt, if needed.



### Toss the salad

Thinly slice the **pear** (see ingredients). In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season, then add the **mixed salad leaves** and **pear**. Toss to combine.



## Serve up

Divide the creamy mushroom and rosemary fettuccine between bowls. Top with the remaining Parmesan cheese. Serve with the pear salad.

Enjoy!

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