

# Creamy Mushroom & Rosemary Fettuccine

with Pear Salad

Grab your Meal Kit with this symbol



Red Onion



Garlic



Rosemary



Sliced Mushrooms



Fettuccine



Light Cooking Cream



Vegetable Stock Pot



Grated Parmesan Cheese



Pear



Mixed Salad Leaves

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

 Eat Me Early

Meaty field mushrooms work a treat with aromatic rosemary and a silky, Parmesan-spiked sauce in this crowd-pleasing pasta dish. Serve with a sweet and peppery salad to cut the richness and meet your new go-to vegetarian dish.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar

## 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 · 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 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 (20g)	1 packet (40g)
pepper*	¼ tsp	½ tsp
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
pear	½	1
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3222kJ (770Cal)	740kJ (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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

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## 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**.



## 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.



## 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.



## 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.



## 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**.



## 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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