



Creamy Mushroom & Tomato Spaghetti

with Parmesan & Garlic Pangrattato

Grab your Meal Kit with this symbol



Cherry Tomatoes



Spaghetti



Garlic



Panko Breadcrumbs



Sliced Mushrooms



Garlic & Herb Seasoning



Light Thickened Cream



Vegetable Stock



Grated Parmesan Cheese



Basil



Baby Spinach Leaves

Hands-on: **20-30 mins**
 Ready in: **30-40 mins**

Eat me early

You won't believe the delicious end result of this pasta. Cream and stock infuse the spaghetti with beautiful sauciness and flavour, leaving you with perfect strands of pasta covered in silky mushrooms and caramelised tomatoes.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Butter

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

Oven tray lined with baking paper ·
Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
spaghetti	1 packet	2 packets
garlic	3 cloves	6 cloves
panko breadcrumbs	½ packet	1 packet
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
butter*	40g	80g
garlic & herb seasoning	1 sachet	2 sachets
light thickened cream	1 packet (150ml)	2 packets (300ml)
vegetable stock	1 cube	2 cubes
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
basil	1 punnet	1 punnet
baby spinach leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3620kJ (864Cal)	753kJ (180Cal)
Protein (g)	27.4g	5.7g
Fat, total (g)	39.2g	8.2g
- saturated (g)	24.7g	5.1g
Carbohydrate (g)	98.1g	20.4g
- sugars (g)	14.6g	3.0g
Sodium (g)	1110mg	231mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Bring a medium saucepan of salted water to the boil. Halve the **cherry tomatoes**. In a medium bowl, combine the **balsamic vinegar**, **brown sugar** and **cherry tomatoes**. Transfer the **cherry tomatoes** to an oven tray lined with baking paper and roast until caramelised, **20-25 minutes**.



4. Make the creamy sauce

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **sliced mushrooms** and **butter** and cook until browned, **4-5 minutes**. Add the **garlic & herb seasoning** and the remaining **garlic** and cook until fragrant, **1 minute**. Add the **light thickened cream**, some reserved **pasta water (1/4 cup for 2 people / 1/2 cup for 4 people)**, the crumbled **vegetable stock (1 cube for 2 people / 2 cubes for 4 people)** and the **grated Parmesan cheese**. Stir to combine, then simmer until reduced slightly, **1-2 minutes**.



2. Cook the pasta

While the cherry tomatoes are roasting, add the **spaghetti** to the saucepan of boiling water and cook until 'al dente', **8 minutes**. Reserve some **pasta water (1/2 cup for 2 people / 1 cup for 4 people)**. Drain the **pasta** and return to the pan.

TIP: 'Al dente' means the pasta is cooked through but still has a bit of firmness in the middle.



5. Bring everything together

While the sauce is cooking, pick and thinly slice the **basil leaves**. When the sauce is done, add the **roasted cherry tomatoes**, the **spaghetti** and an **extra splash of reserved pasta water** and toss to coat. Add the **baby spinach leaves** and stir through until just wilted. Season with a **generous pinch of pepper**.

TIP: Seasoning is key in this dish, so taste and add some more salt or pepper if you like!



3. Make the pangrattato

While the pasta is cooking, finely chop the **garlic** (or use a garlic press). In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **panko breadcrumbs (see ingredients list)** and cook, tossing, until toasted, **2-3 minutes**. Add **1/3 of the garlic** and cook until fragrant, **1 minute**. Transfer to a small bowl and season with **salt**.



6. Serve up

Divide the creamy mushroom and tomato spaghetti between bowls. Top with the garlic pangrattato and basil.

Enjoy!