



PORCINI MUSHROOM SPAGHETTI BOLOGNESE

with Basil & Parmesan



Make a meat-free spaghetti bolognese



Dried Porcini Mushrooms



Sliced Mushrooms



Brown Onion



Celery



Garlic



Carrot



Spaghetti



Tomato Paste



Passata



Basil



Grated Parmesan Cheese

Hands-on: **25 mins**
Ready in: **30 mins**

Vegetarians can still get a rich, hearty and satisfying bowl of pasta with this bolognese based on two types of delicious mushrooms. Cook up the chunky, veggie-packed sauce then toss it through perfectly al dente pasta for an Italian feast that will make you cry "Bravo!"

Pantry Staples: Olive Oil, Butter, Brown Sugar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
• **large saucepan** • **large frying pan**



1 GET PREPPED

Bring a kettle of water to the boil. Bring a large saucepan of salted water to the boil. In a heatproof jug or bowl, combine the boiling water from the kettle (**3/4 cup for 2 people / 1 1/2 cups for 4 people**) and **dried porcini mushrooms**. Set aside.



2 COOK THE MUSHROOMS

In a large frying pan, heat **1/2 the butter** and a **drizzle of olive oil** over a medium-high heat. When the butter has melted, add the **sliced mushrooms** and a **pinch of salt and pepper** and cook, stirring occasionally, until golden and browned, **5-7 minutes**. Season with a **pinch of salt and pepper**. While the mushrooms are cooking, finely chop the **brown onion**. Finely chop the **celery**. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled).



3 COOK THE SPAGHETTI

Add the **spaghetti** to the saucepan of boiling water and cook until 'al dente', **9 minutes**. Drain the pasta, reserving some pasta water (**1/2 cup for 2 people / 1 cup for 4 people**), then **drizzle with olive oil** to prevent sticking.



4 COOK THE BOLOGNESE SAUCE

Add a **drizzle of olive oil** to the mushrooms. Add the **onion, carrot and celery** and cook until softened, **6-7 minutes**. Add the **garlic and tomato paste** and cook until fragrant, **1 minute**. Add the **passata, porcini mushrooms** (roughly chop any big pieces), the **salt, brown sugar** and some **reserved pasta water** (**1/4 cup for 2 people / 1/2 cup for 4 people**). Add the **porcini soaking liquid** (leave any gritty bits at the bottom of the jug). Reduce the heat to medium and simmer until thickened, **5 minutes**.



5 ADD THE SPAGHETTI

Pick the **basil** leaves and finely chop (reserve some for garnish). Add the chopped basil and remaining **butter** to the sauce and season to taste with **salt and pepper**. Add the **spaghetti** and toss to coat. Loosen with a little more reserved pasta water if needed.



6 SERVE UP

Divide the porcini mushroom spaghetti bolognese between plates. Top with the **grated Parmesan cheese** and reserved basil.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
boiling water*	¾ cup	1½ cups
dried porcini mushrooms	1 packet	2 packets
butter*	40g	80g
sliced mushrooms	1 packet (150 g)	1 packet (300 g)
brown onion	1	2
celery	1 stalk	2 stalks
garlic	2 cloves	4 cloves
carrot	1	2
spaghetti	1 packet	2 packets
tomato paste	1 sachet	2 sachets
passata	1 box (200 g)	2 boxes (400 g)
salt*	½ tsp	1 tsp
brown sugar*	1 tsp	2 tsp
basil	1 punnet	1 punnet
grated Parmesan cheese	1 packet (30 g)	2 packets (60 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3030kJ (723Cal)	563kJ (134Cal)
Protein (g)	28.3g	5.3g
Fat, total (g)	21.5g	4.0g
- saturated (g)	14.7g	2.7g
Carbohydrate (g)	94.7g	17.6g
- sugars (g)	19.6g	3.6g
Sodium (g)	1090mg	202mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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