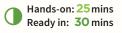


PORCINI MUSHROOM SPAGHETTI BOLOGNESE

with Basil & Parmesan





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!"



Make a meat-free spaghetti bolognese



Dried Porcini



Sliced Mushrooms











Spaghetti



Tomato Paste







Basil



Cheese

Pantry Staples: Olive Oil, Butter, Brown Sugar

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

· large saucepan · large frying pan



T GET PREPPEDBring 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.



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).



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.



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.



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.



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

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For allergens and ingredient information, visit **HelloFresh.com.au/foodinfo**

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