



# School Night Parma Ham Filled Pasta with Creamy Mushroom Sauce

Back to School 25 Minutes

11



Garlic Clove



Chives



Sliced Mushrooms



Creme Fraiche



Wild Mushroom  
Paste



Parma Ham &  
Parmigiano Reggiano  
Filled Pasta



Grated Hard  
Italian Style Cheese



Baby Leaf  
Mix



Balsamic Glaze



British Smoked  
Bacon Lardons

#### Pantry Items

Oil, Salt, Pepper

#### + Add Bacon Lardons

If you chose to add bacon lardons,  
then just follow the instructions  
on the back of this card.

Happy cooking!



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Kettle, garlic press, frying pan, saucepan and colander.

## Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Chives**	1 bunch	1 bunch	1 bunch
Sliced Mushrooms**	120g	180g	240g
Crema Fraiche** 7)	75g	150g	150g
Wild Mushroom Paste	15g	22g	30g
Parma Ham & Parmigiano Reggiano Filled Pasta** 7) 8) 13)	250g	375g	500g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Baby Leaf Mix**	20g	50g	50g
Balsamic Glaze 14)	12ml	12ml	24ml

British Smoked Bacon Lardons**	90g	120g	180g
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Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>316g</b>	<b>100g</b>	<b>361g</b>	<b>100g</b>
Energy (kJ/kcal)	2153 / 515	683 / 163	2641 / 631	733 / 175
Fat (g)	25.2	8.0	34.3	9.5
Sat. Fat (g)	15.0	4.8	17.9	5.0
Carbohydrate (g)	53.6	17.0	54.5	15.1
Sugars (g)	12.4	3.9	12.4	3.4
Protein (g)	18.3	5.8	26.0	7.2
Salt (g)	2.83	0.90	4.05	1.12

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Get Prepped

- Boil a full kettle.
- Peel and grate the **garlic** (or use a garlic press). Finely chop the **chives** (use scissors if easier).



## Cook the Pasta

- Meanwhile, pour the **boiled water** from the kettle into a saucepan with  $\frac{1}{2}$  tsp salt and bring back to the boil.
- When boiling, add the **filled pasta** to the **water** and bring back to the boil. Cook until tender, 3 mins.
- Once cooked, drain in a colander. Drizzle with **oil** and gently stir through to stop it sticking together.



## Fry the Mushrooms

- Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **mushrooms** to the pan. Season with **salt** and **pepper** and fry, stirring occasionally, until browned, 5-6 mins.

### + Add Bacon Lardons

If you're adding **bacon**, add it to the pan with the **mushrooms**. Fry for the same amount of time, then continue as instructed. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.



## Cheese Please

- Once thickened, add the **cheese** to the **mushroom sauce** and stir to combine. Taste and season with **salt** and **pepper** if needed. Add a splash of **water** if it's a little thick.
- Gently stir the **cooked pasta** through your **creamy sauce**.



## Simmer the Sauce

- Once the **mushrooms** are browned, lower the heat to medium-high and stir in the **garlic**, 30 secs.
- Pour in the **water for the sauce** (see pantry for amount), **creme fraiche** and **wild mushroom paste**. **TIP:** If your wild mushroom paste has hardened, pop it in a bowl of hot water for 1 min.
- Bring the **sauce** to a boil, then reduce the heat and simmer until thickened, 2-3 mins. Remove from the heat.



## Serve

- Divide the **filled pasta** between your bowls and spoon over any remaining **creamy mushroom sauce**.
- Serve the **baby leaf salad** alongside and drizzle over a little **olive oil**.
- Drizzle the **balsamic glaze** over your **pasta** and **salad**.

## Enjoy!