



# Parma Ham and Parmesan Filled Pasta with Creamy Mushroom Sauce

**Quick** 25 Minutes

47



Garlic Clove



Sliced Mushrooms



Creme Fraiche



Wild Mushroom Paste



Parma Ham & Parmigiano  
Reggiano Filled Pasta



Grated Hard Italian  
Style Cheese



Baby Leaf Mix



Balsamic Glaze



Diced British  
Chicken Breast



British Smoked  
Bacon Lardons

**Pantry Items**  
Oil, Salt, Pepper

## 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
Sliced Mushrooms**	120g	180g	240g
Creme 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
Diced British Chicken Breast**	260g	390g	520g
British Smoked Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

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

## Nutrition

Typical Values	Per serving	Per 100g	Diced Chicken		Smoked Bacon Lardons	
			Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	313g	100g	443g	100g	358g	100g
Energy (kJ/kcal)	2150 /514	688 /164	2797 /669	632 /151	2638 /630	738 /176
Fat (g)	25.2	8.1	27.5	6.2	34.3	9.6
Sat. Fat (g)	15.0	4.8	15.7	3.5	17.9	5.0
Carbohydrate (g)	53.5	17.1	53.7	12.1	54.4	15.2
Sugars (g)	12.3	3.9	12.5	2.8	12.4	3.5
Protein (g)	18.2	5.8	49.6	11.2	25.9	7.2
Salt (g)	2.83	0.90	3.02	0.68	4.05	1.13

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

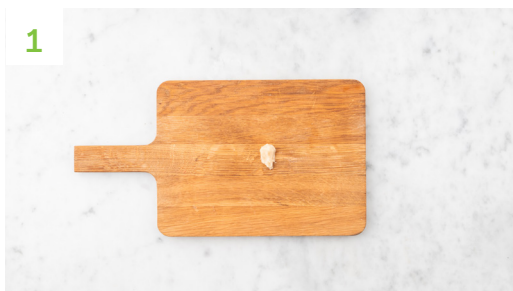
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## Get Prepped

- Boil a full kettle.
- Peel and grate the **garlic** (or use a garlic press).



## 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.



## 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.

**Custom Recipe:** If you've chosen to add **diced chicken** or **bacon lardons**, follow the instructions at the bottom of the page.



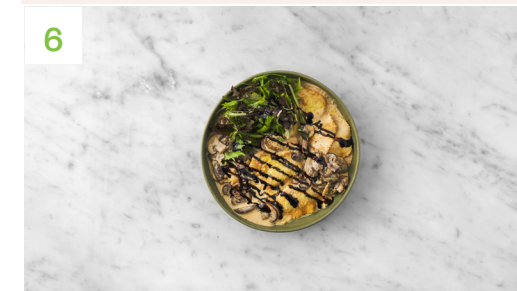
## Cook the Pasta

- Meanwhile, pour the **boiled water** from the kettle into a saucepan with  $\frac{1}{4}$  **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.



## 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**.



## 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!

### CUSTOM RECIPE



#### DICED CHICKEN BREAST

Add the **chicken** to the pan before the **mushrooms**. Stir-fry, 3-4 mins, then add the **mushrooms**. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook so there's no pink in the middle.



#### SMOKED BACON LARDONS

Add the **bacon** to the pan with the **mushrooms**. Cook for the same amount of time. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.