

Creamy Double Mushroom Penne with Cheese

30-35 Minutes • 2 of your 5 a day







Red Onion

Portobello Mushroom





Garlic Clove

Penne Pasta







Sliced Mushrooms

Balsamic Vinegar









Creme Fraiche

Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, 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

Saucepan, garlic press, colander and frying pan.

Ingredients

Ingredients	2P	3P	4P			
Red Onion**	1	1	2			
Portobello Mushroom**	2	3	3			
Garlic Clove**	2	3	4			
Penne Pasta 13)	180g	270g	360g			
Sliced Mushrooms**	120g	180g	240g			
Balsamic Vinegar 14)	12ml	12ml	24ml			
Vegetable Stock Paste 10)	10g	15g	20g			
Creme Fraiche** 7)	150g	225g	300g			
Grated Hard Italian Style Cheese** 7) 8)	20g	30g	40g			
Diced Chicken Breast**	260g	390g	520g			
Pantry	2P	3P	4P			
Water for the Sauce*	150ml	225ml	300ml			
*Not Included **Store in the Fridge						

Nutrition

TAGE TEIOTT			Custom Recipe	
Typical Values	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	396g	100g	526g	100g
Energy (kJ/kcal)	2724/651	688/164	3370 /805	641/153
Fat (g)	28.7	7.2	31.0	5.9
Sat. Fat (g)	17.2	4.3	17.8	3.4
Carbohydrate (g)	78.4	19.8	78.6	14.9
Sugars (g)	12.0	3.0	12.1	2.3
Protein (g)	20.0	5.0	51.4	9.8
Salt (g)	1.28	0.32	1.47	0.28

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 10) Celery 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, milk, egg, mustard, celery, soya, 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.

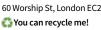
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Get Prepped

Bring a large saucepan of **water** to the boil with ½ **tsp salt**.

Halve, peel and thinly slice the **red onion**. Thinly slice the **portobello mushrooms**.

Peel and grate the **garlic** (or use a garlic press).



Cook the Pasta

When your pan of **water** is boiling, add the **penne** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together. Set aside.

While the **pasta** cooks, heat a drizzle of oil in a frying pan on medium heat



Fry the Mushrooms

Once hot, fry the **portobello** and **sliced mushrooms** until browned, stirring occasionally, 6-7 mins. Reduce the heat to medium-low, add the **onion**. Fry until soft, 5-6 mins, stir frequently.

Stir in the **garlic** and season, 1 min. Add the **balsamic vinegar**, cook until evaporated, 1 min.

CUSTOM RECIPE

If you've chosen to add **diced chicken**, add to the pan before the **mushrooms** and season. Cook until browned all over, 5-6 mins. Remove from the pan and set aside, then fry the **mushrooms**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Bring on the Creamy Sauce

Stir the water for the sauce (see pantry for amount) and veg stock paste into the mushrooms. Increase the heat and bring to a boil, then reduce the heat to low and simmer, stirring occasionally, until reduced, 5-6 mins.

Stir in the **creme fraiche** and bring back to the boil. Season with **pepper**, then remove from the heat.

CUSTOM RECIPE

Return the **chicken** to the pan after adding the **veg stock paste**, then bring to the boil and continue as instructed until the **chicken** is cooked through and the **sauce** is reduced, 5-6 mins.

IMPORTANT: The chicken is cooked when no longer pink in the middle.



Mix It Up

Add the **cooked pasta** to the **creamy sauce** along with **three quarters** of the **hard Italian style cheese**.

Stir everything together. Taste and add more **salt** and **pepper** if needed.



Serve

Spoon your **mushroom penne** between your bowls and sprinkle the remaining **cheese** on top to finish.

Enjoy!