

Creamy Miso Mushroom Rigatoni

with Spinach, Cheese and Chives

Rapid

20 Minutes • 1 of your 5 a day • Veggie









Rigatoni Pasta

Sliced Mushrooms





Chives

Garlic Clove





Miso Paste



Creme Fraiche



Wild Mushroom

Grated Hard Italian Style Cheese



Baby Spinach

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, saucepan, colander, frying pan and garlic press.

Ingredients

Ingredients	2P	3P	4P	
Rigatoni Pasta 13)	180g	270g	360g	
Sliced Mushrooms**	120g	180g	240g	
Garlic Clove**	2	3	4	
Chives**	1 bunch	1 bunch	1 bunch	
Miso Paste 11)	15g	22g	30g	
Wild Mushroom Paste	15g	22g	30g	
Creme Fraiche** 7)	150g	225g	300g	
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g	
Baby Spinach**	40g	100g	100g	
Pantry	2P	3P	4P	
Water for the Sauce*	150ml	225ml	300ml	
Butter*	20g	30g	40g	
*Not Included **Store in the Fridge				

Nutrition

Per serving	Per 100g
298g	100g
3146 /752	1056 /252
39.8	13.4
24.2	8.1
75.3	25.3
8.6	2.9
22.7	7.6
2.00	0.67
	298g 3146/752 39.8 24.2 75.3 8.6 22.7

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

Allergens

7) Milk 8) Egg 11) Soya 13) Cereals containing gluten

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.

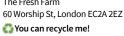
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get your Pasta on

- a) Boil a full kettle. Pour the **boiled water** into a large saucepan with ½ tsp of salt on high heat.
- **b)** Add the **rigatoni** and bring back to the boil. Cook until tender, 12 mins.
- **c)** Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Fry the Mushrooms

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



Finish your Prep

- **a)** In the meantime, peel and grate the **garlic** (or use a garlic press).
- **b)** Roughly chop the **chives** (use scissors if easier).
- **c)** Once the **mushrooms** have browned, add the **garlic** to the pan and cook for 1 min more.



Simmer the Sauce

- **a)** Stir in the **water for the sauce** (see pantry for amount), **miso paste** and **wild mushroom paste**.
- **b)** Bring to the boil, then lower the heat and simmer until thickened, 3-4 mins.



Combine and Stir

- a) Once the **sauce** has thickened, stir in the **creme fraiche** and **cheese**. Simmer for 1 min.
- **b)** Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins.
- c) Stir in the cooked pasta, butter (see pantry for amount) and half the chives.
- **d)** Taste and season with **salt** and **pepper** if needed. Add a splash more **water** if you feel it needs it.



Serve

- **a)** Share the **creamy mushroom miso pasta** between your bowls.
- **b)** Finish by sprinkling over the remaining **chives**.

Enjoy!