

Chorizo and Mushroom Pasta

with creamy pesto sauce

Quick Cook 20-25 mins











Creme Fraiche





Dried Linguine

Green Pesto



Grated Italian Style Hard Cheese



Pantry Items: Oil, Salt, Pepper, Water



Rate your recipe!



Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater

Ingredients

	2P	4P
Chorizo	100 g	200 g
Garlic	1 unit	2 units
Creme Fraiche	110 g	220 g
Mushrooms	250 g	500 g
Dried Linguine	180 g	360 g
Green Pesto	1 sachet	2 sachets
Grated Italian Style Hard Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	372.5 g	100 g
Energy (kJ/kcal)	3581.5 kJ/ 856 kcal	961.5 kJ/ 229.8 kcal
Fat (g)	46.4 g	12.5 g
Sat. Fat (g)	19.5 g	5.2 g
Carbohydrate (g)	74.3 g	19.9 g
Sugars (g)	6.7 g	1.8 g
Protein (g)	37.3 g	10 g
Salt (g)	2.4 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.



Cook the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When the **water** is boiling, add the **linguine** then bring back to the boil.
- · Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in
- Drizzle with oil and stir through to prevent sticking.

TIP: If you're in a hurry you can boil the water in your kettle.



Finish and Serve

- Divide your creamy pesto and chorizo pasta between bowls.
- · Garnish with the cheese.

Enjoy!



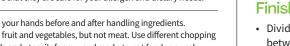
Prep the Veg

- Clean and roughly chop the mushrooms.
- Peel and grate the garlic (or use a garlic press).



Time to Fru

- Place a large pan over medium-high heat (no oil).
- Once hot, fry the **chorizo** until it starts to brown, 3-4 mins.
- Add a drizzle of **oil** to the pan if necessary along with the mushrooms and garlic. Season with salt and pepper. Fry until browned, 6-8 mins.
- Add the pasta, pesto and creme fraiche.
- · Stir well to coat and cook for 1-2 mins. Season to taste with salt and pepper.





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