



# Chorizo and Mushroom Pasta

with creamy pesto sauce

Quick Cook 20-25 mins

15



Chorizo



Garlic



Creme Fraiche



Mushrooms



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/<br>856 kcal | 961.5 kJ/<br>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.

## Contact

Share your creations with  
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



### 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 the pot.
- 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 Fry

- 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**.