



Chorizo and Mushroom Pasta

with creamy pesto sauce

Family Quick Cook 20 – 25 mins

6



Chorizo



Garlic



Creme Fraiche



Mushrooms



Dried Linguine



Green Pesto



Grated Italian Style Hard Cheese

Pantry Items: Oil, Salt, Pepper, Water



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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
Crema 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	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	367.5 g	100 g
Energy (kJ/kcal)	3522.9 kJ/ 842 kcal	958.6 kJ/ 229.1 kcal
Fat (g)	44.9 g	12.2 g
Sat. Fat (g)	18.7 g	5.1 g
Carbohydrate (g)	74.3 g	20.2 g
Sugars (g)	6.7 g	1.8 g
Protein (g)	36 g	9.8 g
Salt (g)	2.3 g	0.6 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.

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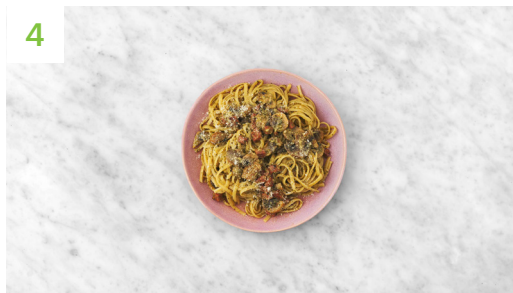
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Cook the Pasta

- 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, off the heat.
- 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 a sprinkling of **cheese**.

Enjoy!



Prep the Veg

- Meanwhile, 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 the **mushrooms** and **garlic** to the pan (with a drizzle of oil if needed). Season with **salt** and **pepper**. Fry until browned, 6-8 mins.
- Stir in the **pesto** and **creme fraiche**. Loosen with a splash of **water** if you feel it's too thick.
- Add the **pasta** and stir well to coat and cook for 1-2 mins. Season to taste with **salt** and **pepper**.