



Chorizo and Mushroom Pasta

with cheese and creamy sauce

20 – 25 mins

3



Chorizo



Garlic



Creme Fraiche



Mushrooms



Dried Linguine



Grated Italian Style Hard Cheese



Sun Dried Tomato Paste

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 |
| Crema Fraiche | 110 g | 220 g |
| Mushrooms | 250 g | 500 g |
| Dried Linguine | 180 g | 360 g |
| Grated Italian Style Hard Cheese | 2 units | 4 units |
| Sun Dried Tomato Paste | 2 sachets | 4 sachets |

Nutrition

| | Per serving | Per 100g |
|--------------------------|------------------------|-------------------------|
| for uncooked ingredients | 372.5 g | 100 g |
| Energy (kJ/kcal) | 3418.3 kJ/ 817 kcal | 917.7 kJ/ 219.3 kcal |
| Fat (g) | 41.3 g | 11.1 g |
| Sat. Fat (g) | 18.5 g | 5 g |
| Carbohydrate (g) | 76.6 g | 20.6 g |
| Sugars (g) | 8.7 g | 2.3 g |
| Protein (g) | 35.2 g | 9.4 g |
| Salt (g) | 2.5 g | 0.7 g |

Nutrition for uncooked ingredients based on 2 person recipe.

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

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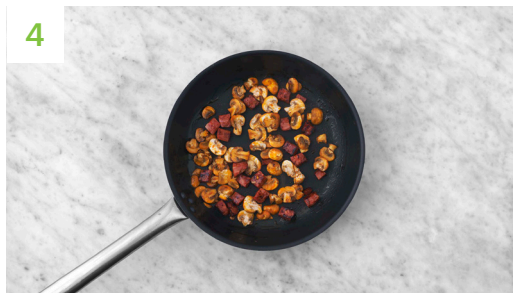
You can recycle me!



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, 10-12 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.



Cook the Veg

- 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.



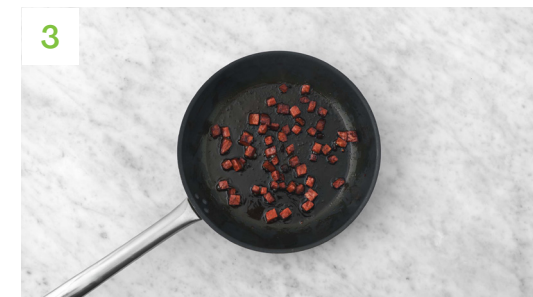
Prep the Veg

- Meanwhile, clean and roughly chop the **mushrooms**.
- Peel and grate the **garlic** (or use a garlic press).



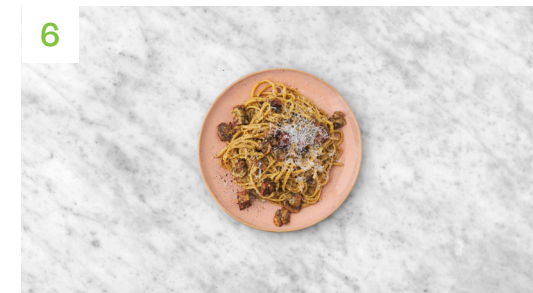
Coat the Linguine

- Stir in the **sun dried tomato paste** and **crema 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**.



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.



Finish and Serve

- Divide your creamy **chorizo pasta** between bowls.
- Garnish with a sprinkling of **cheese**.

Enjoy!