



# Chorizo and Mushroom Pasta

with cheese and creamy sauce

20 – 25 mins

25



Chorizo



Garlic



Creme Fraiche



Mushrooms



Dried Linguine



Grated Italian Style Hard Cheese



Sun Dried Tomato Paste



Diced Chicken



Chorizo

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.

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

## Cooking tools you will need

Colander, grater

## Ingredients

	2P	4P
Chorizo	90 g	180 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
Chorizo	180 g	360 g
Diced Chicken	260 g	520 g

## Nutrition

for uncooked ingredient	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	902 kJ / 216 kcal	791 KJ / 189 kcal	967 KJ / 231 kcal
Fat (g)	10.4 g	8.3 g	12.6 g
Sat. Fat (g)	5 g	3.7 g	5.4 g
Carbohydrate (g)	21.2 g	15.4 g	19 g
Sugars (g)	2.1 g	1.7 g	2.2 g
Protein (g)	9.6 g	13.1 g	10.7 g
Salt (g)	0.7 g	0.5 g	0.9 g

See site or app for detailed nutritional info.

## Allergens

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

## Contact

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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, 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.



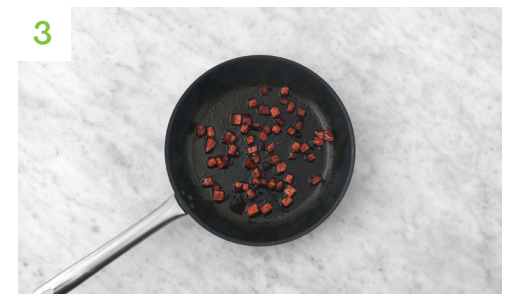
## Prep the Veg

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



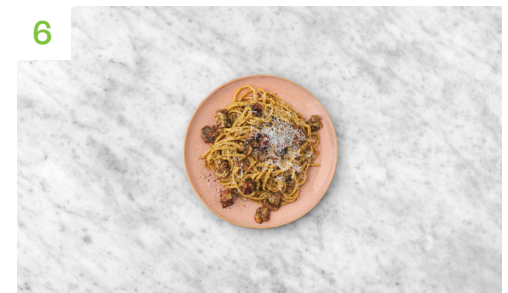
## Coat the Linguine

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



## 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 !**

**CUSTOM OPTIONS**



### DICED CHICKEN BREAST

Adding chicken? Fry the chicken in the pan along with the chorizo and then follow the recipe as written.