



Truffle Mushroom Pasta

with parsley and Italian cheese

10 – 15 mins • Veggie

8



Mushrooms



Creme Fraiche



Truffle Oil



Parsley



Grated Italian Style Hard Cheese



Dried Linguine



Bacon

Pantry Items: Water, Salt, Oil, Pepper



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.

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

Ingredients

	2P	4P
Mushrooms	500 g	1000 g
Creme Fraiche	110 g	220 g
Truffle Oil	2 packs	4 packs
Parsley	5 g	10 g
Grated Italian Style Hard Cheese	2 units	4 units
Dried Linguine	180 g	360 g
Bacon	130 g	260 g

Nutrition

for uncooked ingredient	Recipe 1	
	Per 100g	Per 100g
Energy (kJ/kcal)	646 kJ / 154.4 kcal	715 kJ / 171 kcal
Fat (g)	6.8 g	9.1 g
Sat. Fat (g)	3.3 g	3.8 g
Carbohydrate (g)	17.5 g	15.4 g
Sugars (g)	1.8 g	1.7 g
Protein (g)	6.4 g	7.6 g
Salt (g)	0.1 g	0.4 g

See site or app for detailed nutritional info.

Allergens

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

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!



Boil the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When boiling, add the **linguine** to the **water** and 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.



Divide and Serve

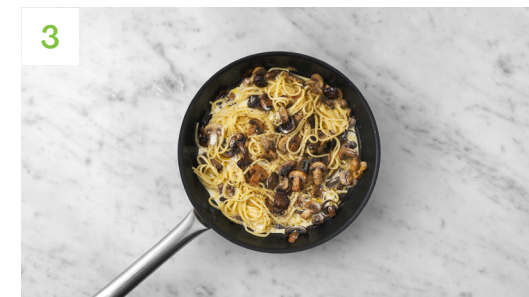
- Divide the **mushroom pasta** between bowls.
- Scatter the **cheese** and chopped **parsley** over the top.

Enjoy!



Prep the Veg

- Roughly chop the **mushrooms**.
- Place a large pan over high heat (without oil).
- When hot, add the **mushrooms** to the pan. Season with **salt** and **pepper**.
- Fry until browned, stirring occasionally, until the **mushrooms** are cooked, 8-10 mins.
- Meanwhile, roughly chop the **parsley** (stalks and all).



Coat the Linguine

- Add the drained **pasta** to the pan with the **mushrooms**, stirring until any liquid from the **mushrooms** is absorbed.
- Remove the pan from the heat.
- Add the **creme fraiche** and **truffle oil**.
- Mix well and season to taste with **salt** and **pepper**.

CUSTOM OPTIONS



BACON

Adding bacon? Chop into 2cm cubes then fry for 3-4 mins before adding the veg.