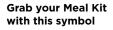


Creamy Mushroom & Tomato Spaghetti

with Parmesan & Garlic Pangrattato









Cherry Tomatoes

Spaghetti



Panko Breadcrumbs





Sliced Mushrooms

Garlic & Herb Seasoning



Light Thickened



Cream

Vegetable Stock



Grated Parmesan



Basil

Cheese



Baby Spinach Leaves





Olive Oil, Balsamic Vinegar, Brown Sugar, Butter

Pantry items

Hands-on: 20-30 mins Ready in: 30-40 mins



Eat me early

Before vou start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Medium saucepan · Large frying pan

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
spaghetti	1 packet	2 packets
garlic	3 cloves	6 cloves
panko breadcrumbs	½ packet	1 packet
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
butter*	40g	80g
garlic & herb seasoning	1 sachet	2 sachets
light thickened	1 packet	2 packets
cream	(150ml)	(300ml)
vegetable stock	1 cube	2 cubes
grated Parmesan	1 packet	2 packets
cheese	(30g)	(60g)
basil	1 punnet	1 punnet
baby spinach	1 bag	1 bag
leaves	(60g)	(120g)

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3620kJ (864Cal)	753kJ (180Cal)
Protein (g)	27.4g	5.7g
Fat, total (g)	39.2g	8.2g
- saturated (g)	24.7g	5.1g
Carbohydrate (g)	98.1g	20.4g
- sugars (g)	14.6g	3.0g
Sodium (g)	1110mg	231mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Preheat the oven to 240°C/220°C fan-forced. Bring a medium saucepan of salted water to the boil. Halve the **cherry tomatoes**. In a medium bowl, combine the balsamic vinegar, brown sugar and cherry tomatoes. Transfer the cherry tomatoes to an oven tray lined with baking paper and roast until caramelised, 20-25 minutes.



2. Cook the pasta

While the cherry tomatoes are roasting, add the **spaghetti** to the saucepan of boiling water and cook until 'al dente', 8 minutes. Reserve some pasta water (1/2 cup for 2 people / 1 cup for 4 people). Drain the pasta and return to the pan.

TIP: 'Al dente' means the pasta is cooked through but still has a bit of firmness in the middle.



3. Make the pangrattato

While the pasta is cooking, finely chop the garlic (or use a garlic press). In a large frying pan, heat a drizzle of olive oil over a medium-high heat. Add the panko breadcrumbs (see ingredients list) and cook, tossing, until toasted, 2-3 minutes. Add 1/3 of the garlic and cook until fragrant, 1 minute. Transfer to a small bowl and season with salt.



4. Make the creamy sauce

Return the frying pan to a medium-high heat with a drizzle of olive oil. Add the sliced mushrooms and butter and cook until browned, 4-5 minutes. Add the garlic & herb seasoning and the remaining garlic and cook until fragrant, 1 minute. Add the light thickened cream, some reserved pasta water (1/4 cup for 2 people / 1/2 cup for 4 people), the crumbled vegetable stock (1 cube for 2 people / 2 cubes for 4 people) and the grated Parmesan cheese. Stir to combine, then simmer until reduced slightly, 1-2 minutes.



5. Bring everything together

While the sauce is cooking, pick and thinly slice the **basil** leaves. When the sauce is done, add the roasted cherry tomatoes, the spaghetti and an extra splash of reserved pasta water and toss to coat. Add the **baby spinach leaves** and stir through until just wilted. Season with a generous pinch of pepper.

TIP: Seasoning is key in this dish, so taste and add some more salt or pepper if you like!



6. Serve up

Divide the creamy mushroom and tomato spaghetti between bowls. Top with the garlic pangrattato and basil.

Enjoy!