



Creamy Mushroom and Pork Linguine

with Fried Sage and Parmesan

Family Friendly

Optional Spice

30 Minutes



Ground Pork



Sage



Mushrooms



Cream



Red Onion, chopped



Linguine



Dijon Mustard



Chili Flakes



Parmesan Cheese, shredded



Garlic Puree

HELLO HEAVY CREAM

Silky, rich and perfect for pasta!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Baking sheet, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Sage	7 g	14 g
Mushrooms	227 g	454 g
Cream	237 ml	474 ml
Red Onion, chopped	56 g	113 g
Linguine	170 g	340 g
Dijon Mustard	1 tbsp	2 tbsp
Chili Flakes 🌶️	1 tsp	1 tsp
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast mushrooms

Quarter **mushrooms**. Add **mushrooms**, **1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chili flakes** to a parchment-lined baking sheet. (NOTE: Reference heat guide.) Season with **salt** and **pepper**, then toss to coat. Roast **mushrooms** in the **top** of the oven until golden-brown and tender, 16-18 min.



Cook linguine

While **pork** cooks, break **linguine noodles** in half, then add to **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Drain and return **linguine** to same pot, off heat.



Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, strip **sage leaves** from stems. Thinly slice **half the sage**, leaving the **remainder** as **full leaves**.



Make cream sauce

Heat the same large non-stick pan (from step 3) over medium-high. When hot, add **2 tbsp butter** (dbl for 4 ppl), then the **onions** and **garlic puree**. Cook, stirring occasionally, until fragrant, 2-3 min. Add **sliced sage**, **Dijon** and **cream**. Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **sage leaves**. Fry until crisp, 1 min. Transfer **fried sage** to a paper towel-lined plate. Set aside. Add **pork** to the same pan with **sage-scented oil**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Transfer **pork** to a plate and cover to keep warm.



Finish and serve

Add **cream sauce**, **pork** and **half the Parmesan** to the pot with **linguine**. Toss to combine. Divide **linguine** between plates. Top with **mushrooms**. Sprinkle **fried sage** and **remaining Parmesan** over top.

Dinner Solved!