



# Creamy Mushroom Spaghetti

with Garlic Chips

Veggie

35 Minutes



Mixed Mushrooms



Garlic, cloves



Cream



Shallot



Spaghetti



Parmesan Cheese, shredded



White Cooking Wine



Baby Spinach



Cream Sauce Spice Blend



Basil

HELLO MIXED MUSHROOMS

*A delicious, savoury combo of cremini, button and velvet oyster mushrooms!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring spoons, slotted spoon, small pot, small bowl, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Garlic, cloves	4	8
Cream	113 ml	237 ml
Shallot	50 g	100 g
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
White Cooking Wine	4 tbsp	8 tbsp
Baby Spinach	56 g	113 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Basil	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt*		

\* Pantry items

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

### Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



### 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.
- Meanwhile, roughly chop **spinach**.
- Peel, then mince **shallot**.
- Peel, then mince or grate **half the garlic**. Thinly slice **remaining garlic**.
- Roughly chop **mushrooms**.



### Cook mushrooms

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **reserved garlic oil** and **2 tbsp butter** (dbl for 4 ppl), then **shallots**, **minced garlic** and **mushrooms**. Cook, stirring occasionally, until **mushrooms** soften, 4-5 min.



### Fry garlic chips

- Add **3 tbsp oil** (dbl for 4 ppl) and **garlic slices** to a small pot. Heat over high heat.
- Cook, stirring often, until **garlic slices** turn golden brown, 4-5 min. (**NOTE:** Keep an eye on the garlic so it doesn't burn!)
- Using a slotted spoon, transfer **garlic chips** to a paper towel-lined plate. Set aside.
- Reserve **1 tbsp garlic oil** (dbl for 4 ppl) in a small bowl. Carefully discard remaining.



### Make sauce and finish spaghetti

- Add **cooking wine** to the pan with **mushrooms**. Cook, stirring often, until fragrant, 1 min.
- Add **Cream Sauce Spice Blend** and **cream**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **mushroom sauce**, **reserved pasta water**, **Parmesan** and **spinach** to the large pot with **spaghetti**. Toss to coat until **spinach** wilts, 1 min.



### Cook spaghetti

- Meanwhile, add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat. Set aside.



### Finish and serve

- Divide **creamy mushroom spaghetti** between plates.
- Sprinkle **fried garlic chips** over top.
- Tear **basil** over top.

## Dinner Solved!