



Lamb, Leek and Mushroom Linguine

with Spring Onions and Sour Cream

30 Minutes



Ground Lamb



Linguine



Green Onions



Leek, sliced



Cremini Mushrooms



Sour Cream



Garlic



White Wine Vinegar

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO WHITE WINE VINEGAR

A splash of white wine vinegar helps to cut the fat and bring balance to pasta sauces!

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring cups & spoons, strainer, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Linguine	170 g	340 g
Green Onions	2	4
Leek, sliced	56 g	113 g
Cremini Mushrooms	227 g	454 g
Sour Cream	6 tbsp	12 tbsp
Garlic	6 g	12 g
White Wine Vinegar	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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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Prep

Add **10 ½ cups hot water** and **2 tsp salt** (use same for 4ppl) to a large pot. Cover and bring to a boil over high heat. Meanwhile, thinly slice the **green onions**. Quarter the **mushrooms**. Peel, then mince or grate **garlic**.



Drain pasta

When the **linguine** is tender, reserve **¼ cup pasta water** (dbl for 4ppl), then drain and return the **pasta** to the same large pot off heat.



Start sauce

Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil** (dbl for 4ppl), then the **leeks, mushrooms** and **half the green onions**. Cook, stirring occasionally, until slightly softened, 2-3 min. Meanwhile, to **boiling water**, add **linguine**. Cook, stirring occasionally, until tender, 11-12 min.



Assemble pasta

To the large pot with the **linguine** add the **lamb mixture, reserved pasta water** and **sour cream**. Season with **salt** and **pepper**. Stir together to coat.



Cook lamb

Meanwhile, to the pan with **veggies**, add **lamb**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 2-3 min. ** Add **garlic** and **white wine vinegar**. Season with **salt** and **pepper**.



Finish and serve

Divide the **pasta** between plates. Sprinkle with **remaining green onions**.

Dinner Solved!