



Creamy Mushroom Alfredo

with Linguine and Spinach

Veggie

Optional Spice

30 Minutes



Linguine



Mushrooms



Cream



Shallot



Baby Spinach



Garlic Salt



Cream Cheese



Chili Flakes



Parmesan Cheese, shredded



Soy Sauce

HELLO CREAM CHEESE

This versatile soft cheese is great for both sweet and savoury applications!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, measuring cups, large pot, large non-stick pan, colander

Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Mushrooms	227 g	454 g
Cream	237 ml	474 ml
Shallot	50 g	100 g
Baby Spinach	56 g	113 g
Garlic Salt	½ tsp	1 tsp
Cream Cheese	2 tbsp	4 tbsp
Chili Flakes 🌶️	1 tsp	1 tsp
Parmesan Cheese, shredded	¼ cup	½ cup
Soy Sauce	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* 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.

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Cook linguine

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. Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return **linguine** to the same pot, off heat.



Prep

Meanwhile, peel, then finely chop **shallot**. Thinly slice **mushrooms**. Rough chop **spinach**.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **shallots**. Cook, stirring often, until softened, 2-3 min. Add **mushrooms** and **¼ tsp garlic salt** (dbl for 4 ppl). Cook, stirring occasionally, until **mushrooms** begin to soften, 2-3 min. Add **soy sauce**. Cook, stirring often, until **mushrooms** are tender, 2-3 min. Season with **pepper**.



Make mushroom Alfredo sauce

Reduce heat to medium. Stir **cream cheese** into **mushroom mixture**. Cook, stirring often, until **cream cheese** melts, 1-2 min. Add **cream**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Add **spinach**. Stir until wilted, 1-2 min. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.



Assemble pasta

Pour **mushroom Alfredo sauce** into the pot with **linguine**, then toss to combine.



Finish and serve

Divide **mushroom Alfredo** between bowls. Sprinkle with **Parmesan**. Sprinkle **chili flakes** over top, if desired.

Dinner Solved!