



CREAMY MUSHROOM FETTUCCINE

with Sun-Dried Tomatoes

MAKE FIRST

VEGGIE



HELLO

SUN-DRIED TOMATOES

This secret ingredient infuses a ton of umami flavour into vegetarian pasta

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 579



Cremini Mushrooms



Garlic



Vegetable Broth Concentrate



Fresh Fettuccine



Sun-Dried Tomatoes



Thyme



Parmesan Cheese, shredded



Baby Spinach



Sour Cream

BUST OUT

- Measuring Spoons
- Garlic Press
- Medium Pot
- Salt and Pepper
- Large Non-Stick Pan
- Olive or Canola oil
- Measuring Cups
- Strainer

INGREDIENTS

2-person

- Cremini Mushrooms 1 pkg (454 g)
- Garlic 1 pkg (10 g)
- Vegetable Broth Concentrate 1
- Fresh Fettucine 1,3 1 pkg (227 g)
- Sun-Dried Tomatoes 1 pkg (28 g)
- Thyme 1 pkg (10 g)
- Parmesan Cheese, shredded 2 1 pkg (1/4 cup)
- Baby Spinach 1 pkg (113 g)
- Sour Cream 2 2 pkg (6 tbsp)

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

If you don't have a garlic press, lay the garlic clove on a chopping board. Place a chef's knife flat on top of the garlic clove and press down firmly to crush. Finely chop the garlic.



1 PREP Wash and dry all produce.* Thinly slice the **mushrooms**. Mince or grate the **garlic**. Roughly chop the **sun-dried tomatoes**. Strip **1 tbsp thyme leaves** from the sprigs. Bring a medium pot of **salted water** to a boil.



2 COOK MUSHROOMS Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **mushrooms**. Cook, stirring occasionally, until the mushrooms are golden-brown, 7-8 min. Reduce the heat to medium, then add the **garlic** and **thyme**. Cook until fragrant, 30 sec.



3 COOK PASTA Meanwhile add the **pasta** and **sun-dried tomatoes** to the boiling water. Cook until the noodles are tender, 2-3 min. Reserve **3/4 cup pasta water**. Drain the pasta and sun-dried tomatoes.



4 ASSEMBLE PASTA Add the **pasta**, **reserved pasta water**, **broth concentrate** and **spinach** to the pan. Toss together until the spinach wilts and the pasta is warmed through, 2-3 min.



5 FINISH PASTA Remove the pan from the heat and stir in the **sour cream** and **half the Parmesan**. Season with **salt** and **pepper**.



6 FINISH AND SERVE Divide the **mushroom fettucine** between bowls and sprinkle with **remaining Parmesan**.

CREAMY!

35% cream works just as well as sour cream when making sauce!