

# **INGREDIENTS**

2 PERSON | 4 PERSON



**Button Mushrooms** 



Scallions



1 | 2 Tomato



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat** 



1 tsp | 2 tsp Garlic Powder



1 2 Mushroom Stock Concentrate



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



Truffle Zest



6 oz | 12 oz Penne Pasta Contains: Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!





# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz S Chicken Breast Strips



# TRIPLE MUSHROOM TRUFFLE PENNE

with Garlicky Panko & Parmesan





# HELLO

#### **TRIPLE MUSHROOM**

Three mushroomy ingredients make this dish an umami explosion.

#### **BEST OF THE ZEST**

Left with any extra truffle zest? Lucky you! Try stirring it into mayo for a decadent sandwich spread or sprinkling it over popcorn for a luxurious upgrade.

#### **BUST OUT**

- Medium pot
- Strainer • Large pan Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) 🔄
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP) Contains: Milk

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#### 1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Trim and quarter mushrooms (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Dice tomato.
- Pat **chicken\*** dry with paper towels: season all over with salt and pepper. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through. 4-6 minutes. Turn off heat: transfer to a plate and cover to keep warm. Wipe out pan.



# 2 TOAST PANKO

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over mediumhigh heat. Add panko; cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in half the garlic powder (you'll use the rest later). Cook until just fragrant, 30 seconds. Season with salt and pepper. Turn off heat; transfer to a small bowl. Wipe out pan.





# **3 COOK PENNE**

• Add **penne** to pot of boiling water. Cook, stirring occasionally, until al dente, 9-11 minutes, Drain.



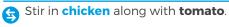
# **4 COOK MUSHROOMS**

• While pasta cooks, heat a large drizzle of olive oil in same pan over mediumhigh heat. Stir in **mushrooms** and a pinch of salt. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Reduce heat to medium.



# **5 MAKE SAUCE**

- · Stir scallion whites, remaining garlic powder, and 1 TBSP butter (2 TBSP for 4 servings) into pan with mushrooms. Cook, stirring, until fragrant, 30 seconds.
- Stir in stock concentrate, cream cheese, half the Parmesan (save the rest for serving), and 1/3 cup water (1/2 cup for 4). Cook, stirring, until combined and creamy, 2-3 minutes. Turn off heat
- Stir in tomato, another 1 TBSP butter (2 TBSP for 4), and truffle zest to taste. Season with salt and pepper.





# 6 FINISH & SERVE

- Stir drained **penne** into pan with sauce until thoroughly coated, adding water a splash at a time until sauce reaches a creamy consistency.
- · Divide between bowls; top with scallion greens and remaining Parmesan. Sprinkle with as much garlicky panko as you like and serve.