



SILKY SICILIAN PENNE

Tossed with Mushrooms, Zucchini & Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



4 oz | 8 oz
Button Mushrooms



4 oz | 8 oz
Grape Tomatoes



¼ oz | ¼ oz
Chives



1 | 1
Lemon



6 oz | 12 oz
Penne Pasta
Contains: Wheat



1 TBSP | 1 TBSP
Italian Seasoning



1 | 2
Mushroom Stock
Concentrate



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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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
Chicken Breast Strips
Calories: 840



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 640



HELLO



CRÈME FRAÎCHE

This creamy condiment adds richness, body, and a hint of tang to pasta sauce.

SEASON TO TASTE

For truly delicious sauce, taste as you go! Adding salt and pepper throughout cooking helps to evenly awaken and infuse flavor.

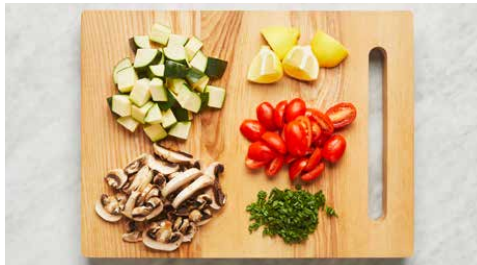
BUST OUT

- Large pot
- Large pan
- Medium bowl
- Strainer
- Whisk
- Paper towels 
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp) 
- Butter (1½ TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve **tomatoes**. Mince **chives**. Quarter **lemon**.




4 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water**, then drain.



2 COOK ZUCCHINI

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini**; season with **salt** and **pepper**. Cook, stirring occasionally, until golden brown and softened, 4-6 minutes.
- Turn off heat; transfer to a medium bowl. Wipe out pan.

-  Pat **chicken*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE SAUCE

- While penne cooks, heat ½ TBSP **butter** (1 TBSP for 4 servings) and a **drizzle of olive oil** in pan used for mushrooms over medium-high heat. Add **tomatoes** and season with **1 tsp Italian Seasoning** (2 tsp for 4), **salt**, and **pepper**. (Use the rest of the Italian Seasoning as you like.) Cook, stirring, until tomatoes are softened, 2-4 minutes.
- Stir in **half the chives** and **juice from half the lemon**.
- Reduce heat to low, then stir in **stock concentrate** and ¼ cup reserved **pasta cooking water** (½ cup for 4).
- Whisk in **crème fraîche**; season with **salt** and **pepper**.



3 COOK MUSHROOMS

- Heat a **drizzle of olive oil** in pan used for zucchini over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until golden brown and slightly crispy, 5-7 minutes.
- Turn off heat; season with **salt** and **pepper**. Transfer to bowl with **zucchini**. Wash out pan.


-  Use pan used for chicken here.



6 FINISH & SERVE

- Add **zucchini**, **mushrooms**, and drained **penne** to pan with **sauce**; stir to combine. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. **TIP: If needed, stir in more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Divide **pasta** between bowls. Sprinkle with **Parmesan** and **remaining chives**. Serve with **remaining lemon wedges** on the side.

-  Serve **chicken** atop **pasta**.

 *Chicken is fully cooked when internal temperature reaches 165°.