

# **INGREDIENTS**

2 PERSON | 4 PERSON



8 oz | 16 oz Button Mushrooms



2 | 4 Scallions



6 oz | 12 oz Cavatappi Pasta Contains: Wheat



1 TBSP | 2 TBSP Flour Contains: Wheat



1 | 2 Milk Contains: Milk



2 TBSP | 4 TBSP PHILADELPHIA® Cream Cheese Contains: Milk



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



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



# **HelloCustom**

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



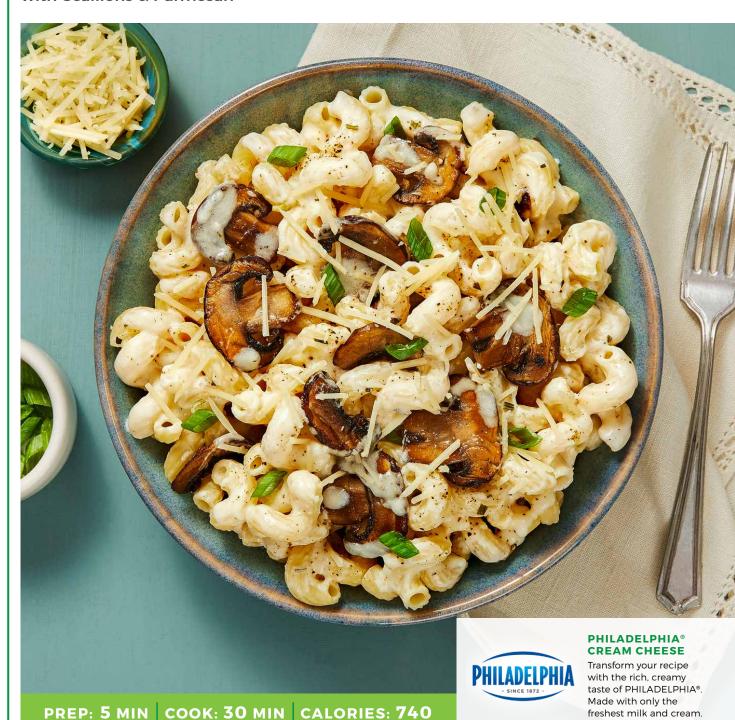
9 oz | 18 oz (a) Italian Chicken Sausage Mix

G Calories: 930

G Calories: 1030

# CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan





## HELLO

#### **CAVATAPPI**

This bouncy, springy pasta shape takes its name from the Italian word for "corkscrew."

## WHISKY A GO GO

In step 4, you'll make a béchamel (aka a flour-thickened sauce). Make sure to stir the flour constantly after adding, then pour in the milk and pasta cooking water while whisking-this will make your sauce silky smooth.

#### **BUST OUT**

- Medium pot
- Strainer
- Large pan
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 😉 😉
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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- (5) \*Chicken is fully cooked when internal temperature
- \*Chicken Sausage is fully cooked when internal temperature



#### 1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Trim and slice **mushrooms** into 1/4-inch-thick pieces. (Skip if your mushrooms are pre-sliced!) Trim and thinly slice **scallions**, separating whites from greens.
- Pat chicken\* dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or sausage\* and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



## 2 COOK MUSHROOMS

- Heat a large drizzle of olive oil in a large pan over medium-high heat. Add mushrooms: season with salt and pepper. Cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Turn off heat; transfer to a paper-towellined plate. Wash out pan.
- Use pan used for chicken or
- sausage here.



## **3 COOK PASTA**

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



## **4 SIMMER SAUCE**

- While pasta cooks, melt 2 TBSP plain **butter (4 TBSP for 4 servings)** in pan used for mushrooms over mediumhigh heat. Add scallion whites and cook until just softened, 1 minute.
- Add **flour** and cook, stirring, until lightly browned. 1-2 minutes.
- Whisk in milk and ¼ cup reserved pasta cooking water (½ cup for 4). breaking up any flour clumps. Simmer until slightly thickened, 3-4 minutes.



#### **5 FINISH PASTA**

- Stir PHILADELPHIA® Cream Cheese into pan with sauce until melted and combined.
- Stir in mushrooms, drained cavatappi. and garlic herb butter. Season with salt and pepper. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.
- Stir in chicken or sausage along
- with mushrooms.



#### 6 SERVE

· Divide pasta between bowls and sprinkle with Parmesan and scallion greens. Serve.