



SILKY SICILIAN PENNE

tossed with Mushrooms, Zucchini & Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



4 oz | 8 oz
Cremini
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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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
Shrimp
Contains: Shellfish

Calories: 790



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 840



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



HELLO



HALL OF FAME



Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

FLAVOR BOOST

As you season in step 5, you should also be giving your sauce a taste! Keep a spoon handy to taste between additions and adjust as needed. Your dish will be all the better for it.

BUST OUT

- Large pot
- Strainer
- Large pan
- Whisk
- Medium bowl
- 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.
- Transfer to a medium bowl. Wipe out pan.
-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until 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 shrimp or  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 necessary, add more pasta cooking water a splash at a time until penne 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 **shrimp** or **chicken** atop **pasta**.


 *Shrimp are fully cooked when internal temperature reaches 145°.

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