



# CREAMY TRUFFLE PENNE WITH BEEF

plus Onion & Peas

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



10 oz | 20 oz  
Ground Beef\*\*



1 tsp | 1 tsp  
Garlic Powder



4 oz | 8 oz  
Cream Sauce  
Base  
Contains: Milk



4 oz | 8 oz  
Peas



2 g | 4 g  
Truffle Zest



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THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

## TRUFFLE ZEST

All the aromatic, earthy essence of Italian black summer truffles in an easy-to-sprinkle powder!

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 970



## 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

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and slice **onion** into ¼-inch-thick wedges.



### 2 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** (1½ cups for 4 servings), then drain.



### 3 COOK BEEF

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef**, **half the garlic powder** (all for 4 servings), a **big pinch of salt**, and **pepper**.
- Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 4 MAKE SAUCE

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **onion** and cook, stirring occasionally, until fragrant and softened, 3-5 minutes.
- Reduce heat to low, then add **cream sauce base**, **peas**, ½ cup **reserved pasta cooking water** (¾ cup for 4 servings), ½ **tsp truffle zest** (1 tsp for 4), and **pepper**. Bring to a simmer, then cook, stirring, until thickened, 1-2 minutes. **TIP: If pasta hasn't finished cooking yet, ladle pasta cooking water straight from the pot.**



### 5 TOSS PASTA

- Add **beef** and **drained penne** to pan with **sauce** (if pan is too small, **carefully transfer everything to empty pot used for pasta**); toss until combined. If needed, add more **reserved pasta cooking water** a splash at a time until everything is thoroughly coated in a creamy sauce.
- Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted; taste and season with **salt** and **pepper**.



### 6 SERVE

- Divide **pasta** between shallow bowls. Sprinkle with a **pinch of truffle zest** and serve. **TIP: Save any remaining truffle zest for another use!**

\*Ground Beef is fully cooked when internal temperature reaches 160°.