

INGREDIENTS

2 PERSON | 4 PERSON



Button Mushrooms



Scallions

1 tsp | 2 tsp

Garlic Powder



Tomato



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



4 TBSP | 8 TBSP Cream Cheese



Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



Mushroom Stock Concentrate



2 g | 2 g Truffle Seasoning



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

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



10 oz | 20 oz G Chopped Chicken



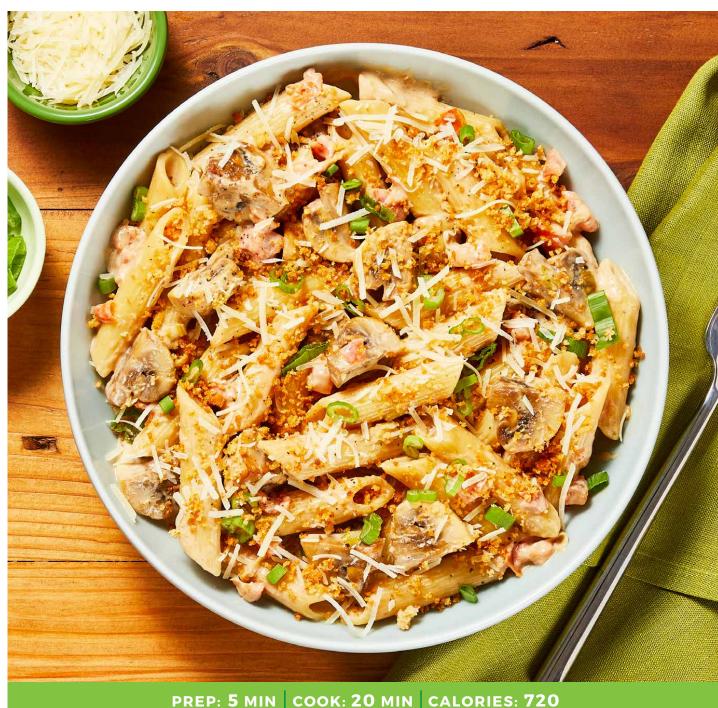


9 oz | 18 **oz** ltalian Chicken Sausage Mix

Calories: 1020

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)

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- s *Chicken is fully cooked when internal temperature
- *Chicken Sausage is fully cooked when internal temperature



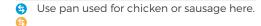
1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Trim and guarter 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 mediumhigh heat. Add chicken or sausage*; cook, stirring frequently, 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 medium-high 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 medium-high 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 seasoning to taste. Season with salt and pepper.
- with tomato.



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

