



INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Onions



8 oz | 16 oz
Button Mushrooms



¼ oz | ¼ oz
Parsley



20 oz | 40 oz
Ground Beef**



12 oz | 24 oz
Penne Pasta
Contains: Wheat



1 tsp | 2 tsp
Dried Thyme



1 tsp | 2 tsp
Garlic Powder



5 tsp | 10 tsp
Red Wine Vinegar



2 TBSP | 4 TBSP
Worcestershire
Sauce



2 | 4
Beef Stock
Concentrates



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 Cup | 2 Cups
Mozzarella Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
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 all your protein in one package—rest assured it contains the correct amount.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.

CREAMY MUSHROOM & BEEF PENNE

with Mozzarella & Parsley



Bring the gang together
over a wholesome meal
everyone will love.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 970



FLAVOR SAVOR

Refrigerate leftovers in an airtight container. To reheat, microwave in a microwave-safe bowl until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Large bowl
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ TBSP | 1 TBSP)

MORE IS MORE

If you're on a 6-person plan, you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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



1 PREP

- Bring a large pot of **salted water** to a boil (**we used a 6-quart pot**). **Wash and dry produce.**
- Halve, peel, and thinly slice **onions**.
- Trim and slice **mushrooms** into ¼-inch-thick pieces. (**Skip if your mushrooms are pre-sliced!**)
- Pick **parsley leaves** from stems; roughly chop leaves.



4 COOK ONIONS & MUSHROOMS

- While pasta cooks, heat a **large drizzle of oil** in pan used for beef over medium-high heat. Add **onions** and **mushrooms**; cook, stirring occasionally, until browned and softened, 8-10 minutes. **TIP: If browning too quickly, reduce heat to medium.**
- Add **vinegar, thyme, garlic powder,** and ½ TBSP **sugar** (1 TBSP for 8 servings); cook, stirring occasionally, until onions are caramelized, 1-2 minutes more.
- Season with **salt** and **pepper**.



2 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably high-sided, pan over medium-high heat. Add **beef*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes (**6-8 minutes for 8 servings**).
- Turn off heat; transfer to a large bowl. Wipe out pan. **TIP: If there's excess grease in your pan, carefully pour it out and discard.**



5 MAKE CHEESE SAUCE

- In pot used for pasta, combine **Worcestershire sauce, stock concentrates, cream sauce base,** and ¾ cup **pasta cooking water** (1¼ cups for 8 servings).
- Return pot to stovetop over medium-high heat. Cook, stirring, until sauce has thickened slightly, 3-4 minutes. Remove from heat.
- Stir in **mozzarella** until melted.



3 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** (**2 cups for 8 servings**), then drain. (**Keep empty pot handy for Step 5.**)



6 FINISH & SERVE

- To pot with **cheese sauce**, add **drained penne, beef,** and **onions and mushrooms**. Stir to combine. Taste and season with **salt** and **pepper**.
- Serve **pasta** directly from pot, family style! Garnish with **parsley**.