INGREDIENTS

2 PERSON | 4 PERSON

8 oz | 16 oz Button Mushrooms	**2 | 4** Scallions	**1 | 2** Tomato
¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat	**1 tsp | 2 tsp** Garlic Powder	**1 | 2** Mushroom Stock Concentrate
4 TBSP | 8 TBSP Cream Cheese Contains: Milk	**3 TBSP | 6 TBSP** Parmesan Cheese Contains: Milk	**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 🔄 Chopped Chicken Breast 💲 Calories: 920	**9 oz | 18 oz** 🔄 Italian Chicken Sausage Mix 💲 Calories: 980

TRIPLE MUSHROOM TRUFFLE PENNE
with Garlicky Panko & Parmesan

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720

HELLO FRESH

HELLO

TRIPLE MUSHROOM

Three mushroomy ingredients make this dish an umami explosion.

SO EXTRA!

Left with any extra truffle seasoning? 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
- Large pan
- Small bowl
- Strainer

- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**) 💲 💲
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**3 TBSP** | **6 TBSP**)
  Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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 6-person meals, triple the amounts in the 2-person recipe.)

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

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💲 *Chicken is fully cooked when internal temperature reaches 165˚.

💲 *Chicken Sausage is fully cooked when internal temperature reaches 165˚.

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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and quarter **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**.
- 💲 💲 Open package of **chicken*** and drain off any excess liquid; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high 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.
- 💲 💲 Use pan used for chicken or sausage here.

3 COOK PENNE

- Add **penne** to pot of boiling water. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.

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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 **⅓ cup water** (½ 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**.
- 💲 💲 Stir in **chicken** or **sausage** along 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.

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