



CREAMY MUSHROOM SPAGHETTI WITH BURRATA

plus Lemony Toasted Panko

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Burrata
Contains: Milk



1 | 2
Lemon



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Spaghetti
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HELLO

BURRATA

A type of mozzarella cheese with a luscious, creamy filling that's perfect for serving with pasta



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 810



STIR IT UP

A tip from our cheese specialists: Let burrata come to room temperature before serving atop your spaghetti. For an extra-delicious dish, stir everything up right before digging in!

BUST OUT

- Large pot
- Large pan
- 2 Small bowls
- Strainer
- Zester
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking 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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1 SEASON BURRATA & PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Place **burrata** in a small bowl. Using two forks, shred burrata into bite-size pieces. Drizzle with **olive oil** and season with **salt** and **pepper**; stir until combined and creamy. Set aside.
- Zest and quarter **lemon**. Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



4 MAKE SAUCE

- While pasta cooks, heat a **large drizzle of oil** in pan used for panko over medium-high heat. Add **mushrooms** and **scallion whites**; season with **salt** and **pepper**. Cook, stirring, until browned and tender, 5-7 minutes. Add **garlic**; cook, stirring, 30 seconds more.
- Reduce heat to medium. Stir in **cream cheese**, **¼ cup reserved pasta cooking water**, and **2 TBSP butter** until thoroughly combined (**½ cup pasta cooking water** and **4 TBSP butter** for 4 servings).



2 TOAST PANKO

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over medium-high heat. Add **panko**; season with **salt** and **pepper**. Cook, stirring frequently, until golden brown, 2-3 minutes. Turn off heat.
- Transfer to a second small bowl; stir in as much **lemon zest** as you like. Wipe out pan.



5 FINISH PASTA

- Add **drained spaghetti**, **scallion greens**, and a **big squeeze of lemon juice** to pan with **mushrooms**; toss until pasta is evenly coated, 1-2 minutes. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until everything is coated in a creamy sauce.**
- Taste and season with **salt** and **pepper**.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve 1 cup pasta cooking water, then drain.



6 SERVE

- Divide **pasta** between shallow bowls; sprinkle with **panko** and top with a **dollop of seasoned burrata**. Serve with **remaining lemon wedges** on the side.