



# TRIPLE MUSHROOM TRUFFLE PENNE

with Garlicky Panko & Parmesan

## 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  
OR GIVE US A CALL AT (646) 846-3663.



## HelloCustom

2 PERSON | 4 PERSON

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



9 oz | 18 oz  
Italian Chicken  
Sausage Mix

Calories: 980



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



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.*

### HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



### 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**.

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



### 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.



### 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 sausage here.



### 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**.

- Stir in **sausage** along with **tomato**.



### 3 COOK PENNE

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



### 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.

\*Chicken Sausage is fully cooked when internal temperature reaches 165°.