

INGREDIENTS 2 PERSON | 4 PERSON 2 2 6 oz | 12 oz 8 oz | 16 oz Cavatappi Pasta Button Mushrooms Scallions Contains: Wheat 2 TBSP | 4 TBSP 1 TBSP | 2 TBSP 1 2 Cream Cheese Flour Milk Contains: Milk **Contains: Wheat Contains: Milk** 2 TBSP | 4 TBSP 3 TBSP | 6 TBSP Garlic Herb Butter Parmesan Cheese **Contains: Milk** Contains: Milk



5

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

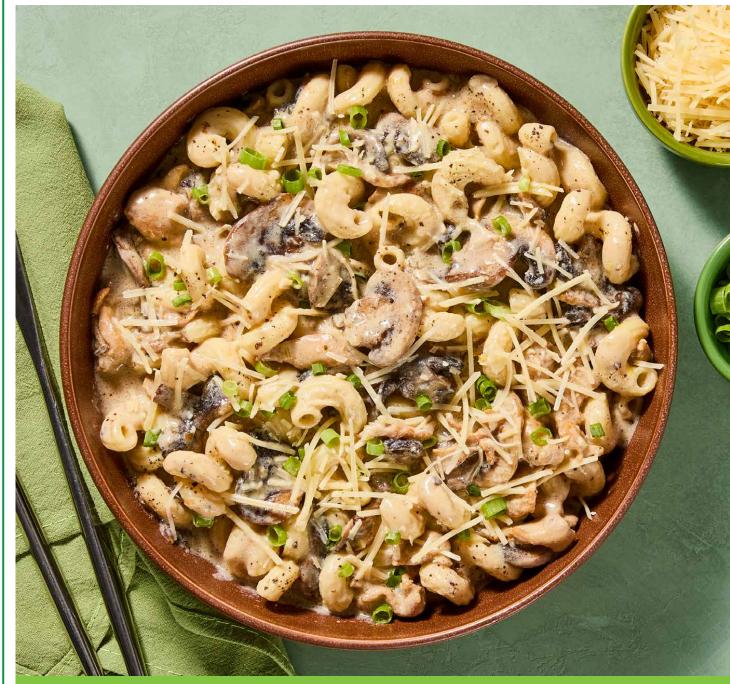
2 PERSON | 4 PERSON

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



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan



PREP: 5 MIN COOK: 30 MIN CALORIES: 740

9



HELLO

CAVATAPPI

A springy pasta shape, from the Italian word for "corkscrew"

WHISKY BUSINESS

For a silky smooth (lump-free!) béchamel sauce in Step 4, whisk constantly while adding the milk and pasta water to the flour mixture.

BUST OUT

Whisk

- Medium pot
 Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 🔄
- Butter (2 TBSP | 4 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?



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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce**.
- Trim and slice **mushrooms** into ¼-inch-thick pieces (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens.



2 COOK MUSHROOMS

- Heat a large drizzle of olive oil in a large pan over medium-high heat. Add mushrooms; season with salt and pepper. Cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Turn off heat; transfer to a paper-towellined plate. Wash out pan.
- Pat chicken* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in pan used for mushrooms over mediumhigh heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



• Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.

• Reserve **1 cup pasta cooking water**, then drain.



5 FINISH PASTA

- Stir **cream cheese** into pan with **sauce** until melted and combined.
- Stir in **mushrooms**, drained **cavatappi**, and **garlic herb butter**. Season with **salt** and **pepper**. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



Divide pasta between bowls and sprinkle with Parmesan and scallion

- greens. Serve.
- Thinly slice **chicken** crosswise; serve atop bowls.



🚓 Use pan used for chicken here.

4 SIMMER SAUCE

• While pasta cooks, melt 2 TBSP plain

butter (4 TBSP for 4 servings) in pan

used for mushrooms over medium-

high heat. Add scallion whites and

cook until just softened, 1 minute.

• Add flour and cook, stirring, until

 Whisk in milk and ½ cup reserved pasta cooking water (½ cup for 4),

breaking up any flour clumps. Simmer

until slightly thickened, 3-4 minutes.

lightly browned, 1-2 minutes.