



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 2
Scallions



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Milk
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
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HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chicken Cutlets

Calories: 930



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 740



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

- Medium pot
 - Large pan
 - Paper towels
 - Strainer
 - Whisk
 - 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.



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 lightly browned, 1-2 minutes.
- 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.

⚡ Use pan used for chicken here.



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-towel-lined 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 medium-high 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.



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.**



3 COOK PASTA

- 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.



6 SERVE

- Divide **pasta** between bowls and sprinkle with **Parmesan** and **scallion greens**. Serve.
- ⚡ Thinly slice **chicken** crosswise; serve atop bowls.

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