



CREAMY GARLIC FETTUCCHINE & CRISPY SALAMI

with Fresh Fettuccine & Lemony Arugula-Parmesan Salad

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 670



BUST OUT 2 PERSON | 4 PERSON

- Large pan
- Paper towels
- Large bowl
- Whisk

- Kosher Salt
- Black Pepper
- Olive Oil
- Sugar

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

1 PREP & COOK SALAMI



1 | 1
Lemon



2 oz | 4 oz
Diced Salami

2 MAKE SAUCE & COOK PASTA



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



7 oz | 14 oz
Fresh Fettuccine
Contains: Eggs,
Wheat

3 MAKE SALAD & SERVE



2 oz | 4 oz
Arugula



3 TBSP | 6 TBSP
Parmesan
Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes

- **Wash and dry produce.**
- Quarter **lemon**.
- Heat a large dry pan over high heat. Add **salami** and cook, stirring occasionally, until slightly crispy, 3-5 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.

- Combine **cream sauce base, garlic powder,** and **1½ cups water (3 cups for 4 servings)** in pan used for salami over high heat. Bring to a boil, then add **fettuccine (gently pulling the noodles apart with your hands first)**. Stir to combine, then reduce heat to medium low. Simmer, stirring frequently, until noodles are tender, 5-7 minutes. **TIP: If sauce seems too thick, add splashes of water as needed.**
- Turn off heat. Taste and season with **salt** and **pepper** if desired.

- While pasta cooks, in a large bowl, whisk together **1½ TBSP olive oil, ¼ tsp sugar, juice from one lemon wedge, a pinch of salt,** and **pepper (3 TBSP olive oil, ½ tsp sugar, and juice from two lemon wedges for 4 servings)**. Add **arugula** and **Parmesan**; toss to combine. Taste and season with **salt, pepper,** and another squeeze of lemon juice if desired.
- Divide **pasta** between shallow bowls. Top with **salami** and as many **chili flakes** as you like. Divide **salad** between plates or bowls. Serve with any remaining lemon wedges on the side.

