

CREAMY CHICKEN & MUSHROOM CAVATAPPI

with Parmesan & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz Button Mushrooms



2 | 4 Scallions



1 Clove | 2 Cloves Garlic



6 oz | 12 oz Cavatappi Pasta



10 oz | 20 oz Chicken Breast Strips



1 TBSP | 2 TBSP Italian Seasoning



4 oz | 8 oz Cream Sauce Base Contains: Milk



1 | 2 Mushroom Stock Concentrate

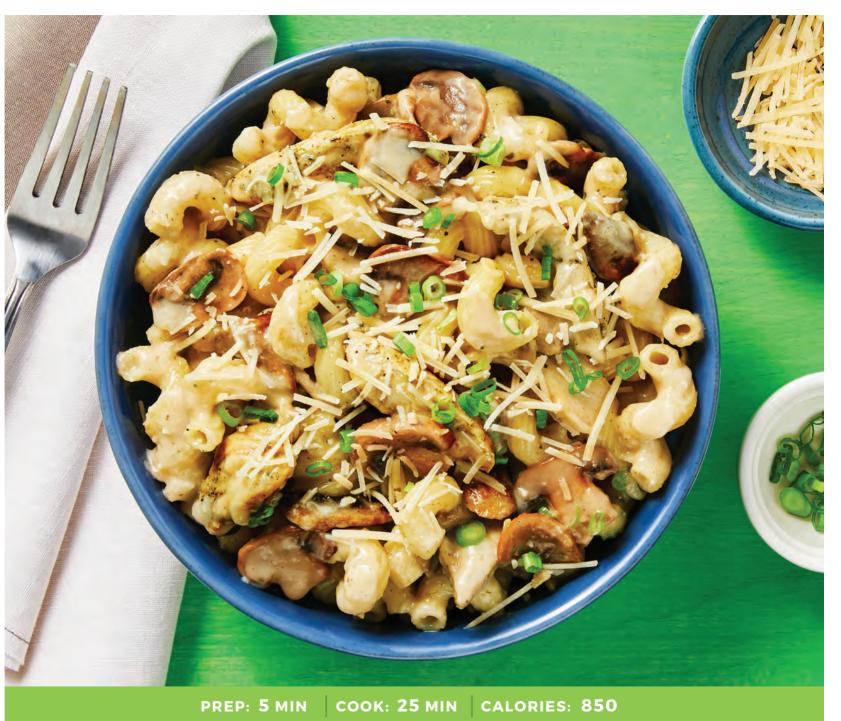


¼ Cup | ½ Cup Parmesan Cheese Contains: Milk

HELLO

CAVATAPPI

This bouncy, springy pasta shape takes its name from the Italian word for "corkscrew."



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STAR(CH) OF THE SHOW

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! When added in step 6, this starchy liquid helps emulsify your sauce (aka makes it nice and smooth) so the Parmesan melts evenly (no lumps here!) and the mixture reaches a noodlecoating consistency.

BUST OUT

- · Large pot
- Strainer
- · Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

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



1 PREP

- Bring a large pot of salted water to a boil. Wash and dry all produce.
- Trim and thinly slice mushrooms. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate garlic.



2 COOK PASTA

- Once water is boiling, add cavatappi to pot. Cook until al dente, 9-11 minutes.
- Reserve ½ cup pasta cooking water, then drain.



- Meanwhile, heat a drizzle of olive oil and 1 TBSP butter in a large pan over medium-high heat. Add mushrooms: cook, stirring occasionally, until browned and softened, 2-3 minutes.
- Push to one side of pan; add another drizzle of olive oil to empty side.



4 COOK CHICKEN

- While mushrooms cook, pat chicken* dry with paper towels and season all over with Italian Seasoning, salt, and pepper.
- Once **mushrooms** are browned and softened, add chicken to empty side; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes. Stir in scallion whites and garlic; cook until fragrant, 1 minute.



5 MAKE SAUCE

- Add cream sauce base (TIP: Cut top off carton to open fully; transfer contents using a spoon or spatula to scrape sauce from carton sides) and stock concentrate to pan: stir to combine.
- Bring to a simmer, then reduce heat to low. Season with salt and pepper.



- Add cavatappi, half the Parmesan, and **1 TBSP butter** (2 TBSP for 4 servings) to pan; toss to coat. If needed, stir in reserved **pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Taste and season with salt and pepper.
- Divide between bowls; top with scallion greens and remaining Parmesan. Serve.