



# CREAMY DREAMY MUSHROOM FUSILLI

with Scallions and Parmesan



## HELLO

### CREMINI MUSHROOMS

A younger, more petite type of portobello with a mild mushroom flavor

**PREP: 5 MIN** | **TOTAL: 30 MIN** | **CALORIES: 780**



Fusilli Pasta  
(Contains: Wheat)



Milk  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Cream Cheese  
(Contains: Milk)



Flour  
(Contains: Wheat)



Scallions



Garlic Herb Butter  
(Contains: Milk)



Cremini Mushrooms



## START STRONG

In step 4, you'll make a béchamel (that's a flour-thickened sauce). Make sure to constantly stir the flour after adding, then pour in the milk and water while whisking—this will make things silky smooth.

## BUST OUT

- Medium pot
- Whisk
- Large pan
- Paper towel
- Strainer
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Cremini Mushrooms 8 oz | 16 oz
- Fusilli Pasta 6 oz | 12 oz
- Flour 1 TBSP | 2 TBSP
- Milk 6.75 oz | 13.5 oz
- Cream Cheese 2 TBSP | 4 TBSP
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Bring a medium pot of salted water to a boil. Trim, then thinly slice scallions, separating greens and whites. Cut mushrooms into thin slices (about ¼ inch thick).



## 2 COOK MUSHROOMS

Heat 1 TBSP olive oil in a large pan over medium-high heat. Add mushrooms and season with salt and pepper. Cook, tossing occasionally, until browned and a little crisp, 5-7 minutes. Remove from pan and transfer to a paper-towel-lined plate. Rinse out pan and wipe dry.



## 4 SIMMER SAUCE

Lower heat under pan used for mushrooms to medium and add 2 TBSP plain butter. Once melted, add scallion whites and cook until just softened, 1-2 minutes. Add flour and stir to combine. Cook, stirring often, until flour loses its raw smell, about 2 minutes. Whisk in milk and ⅓ cup pasta cooking water, making sure to eliminate any flour clumps. Let simmer until slightly thickened, 3-4 minutes.



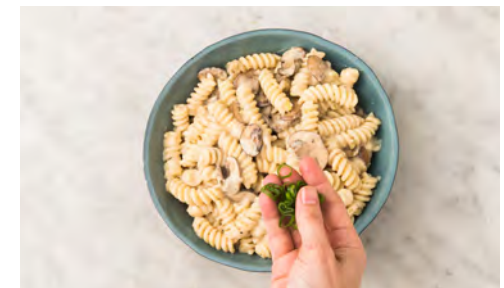
## 5 STIR PASTA

Add cream cheese to pan and stir to melt, then stir in mushrooms and fusilli. Stir garlic herb butter into pan. Season with salt and pepper. TIP: Everything should be coated in a loose, creamy sauce. If very thick, add more pasta cooking water 1 TBSP at a time.



## 3 BOIL PASTA

Once water boils, add fusilli to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out 1 cup pasta cooking water, then drain.



## 6 PLATE AND SERVE

Divide pasta between plates and sprinkle with Parmesan. Garnish with scallion greens and serve.

## VA-VA-SHROOM!

Nothing jazzes up pasta quite like fabulous, flavorful fungi.

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