



CREAMY DREAMY MUSHROOM GEMELLI

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**



Gemelli 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 towels
- 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
- Gemelli 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

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **mushrooms** (about ¼-inch-thick).



4 SIMMER SAUCE

Melt **2 TBSP plain butter** in same pan used to cook mushrooms. Add **scallion whites** and cook until just softened, 1-2 minutes. Add **flour**. Cook, stirring often, until lightly browned, about 2 minutes. Whisk in **milk** and **½ cup pasta cooking water**, making sure to eliminate any flour clumps. Let simmer until slightly thickened, 3-4 minutes.



2 COOK MUSHROOMS

Heat **1 TBSP 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. Rinse and wipe out pan.



5 STIR PASTA

Stir **cream cheese** into pan until melted. Stir in **mushrooms, gemelli,** and **garlic herb butter**. 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 COOK PASTA

Once water boils, add **gemelli** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **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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