



PENNE WITH PORK MEATBALLS

in a Creamy Mushroom Sauce

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Penne Pasta
Contains: Wheat



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 1 TBSP
Italian Seasoning



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Mushroom Stock
Concentrate



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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HelloCustom

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10 oz | 20 oz
Ground Beef**

Calories: 1030



10 oz | 20 oz
Organic Ground
Beef**

Calories: 1020



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1030



HELLO

CREAMY MUSHROOM SAUCE

Tender mushrooms impart earthy flavor to a savory cream sauce.

FOND OF YOU

When stirring in step 5, scrape up the browned bits (aka fond) from the bottom of the pan. It's an easy way to enhance flavor!

BUST OUT

- Large pot
- Medium bowl
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**, then drain.



3 FORM MEATBALLS

- While pasta cooks, in a medium bowl, combine **pork***, **panko**, **1 tsp Italian Seasoning** (2 tsp for 4 servings), **1 TBSP plain water** (2 TBSP for 4), **salt** (we used $\frac{1}{2}$ tsp; 1 tsp for 4), and **pepper**. (Be sure to measure the **Italian Seasoning**; we sent more.)
- Form **mixture** into 1-inch meatballs.

- 🍷 Swap in **beef*** or **organic beef*** for pork.



4 COOK MEATBALLS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over and cooked through, 12-14 minutes. **TIP: Lower heat if meatballs begin to brown too quickly.**
- Turn off heat; remove from pan and set aside. Wipe out pan.



5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **mushrooms**, **scallion whites**, and **garlic**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **sour cream**, **cream cheese**, **stock concentrate**, $\frac{1}{4}$ cup **reserved pasta cooking water** ($\frac{1}{3}$ cup for 4 servings), and **2 TBSP butter** (3 TBSP for 4). Bring to a simmer and cook until slightly thickened, 2-3 minutes. Turn off heat. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Add drained **penne** and **meatballs** to pan with **sauce**; toss to coat. (**TIP: If your pan isn't large enough, carefully pour everything back into empty pasta pot.**) If needed, stir in more **reserved pasta cooking water** a splash at a time until penne is coated in a creamy sauce.
- Divide **pasta** between bowls; top with **Parmesan** and **scallion greens**. Sprinkle with **chili flakes** to taste and serve.

*Ground Pork is fully cooked when internal temperature reaches 160°.

🍷 *Ground Beef is fully cooked when internal temperature reaches 160°.