



PENNE WITH PORK MEATBALLS

in a Creamy Mushroom Sauce



HELLO

CREAMY MUSHROOM SAUCE

Tender button mushrooms impart their earthy flavor in a savory cream sauce.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 1010



Button Mushrooms



Garlic



Ground Pork



Italian Seasoning



Cream Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Scallions



Penne Pasta
(Contains: Wheat)



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Mushroom Stock
Concentrate



Chili Flakes

START STRONG

Master multitasker? Once you get your meatballs cooking in step 4, heat up a second pan for making your sauce to save yourself a few minutes on the stove.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Button Mushrooms 4 oz | 8 oz
- Scallions 2 | 4
- Garlic 1 Clove | 2 Cloves
- Penne Pasta 6 oz | 12 oz
- Ground Pork* 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Italian Seasoning 1 tsp | 2 tsp
- Sour Cream 4 TBSP | 8 TBSP
- Cream Cheese 2 TBSP | 4 TBSP
- Mushroom Stock Concentrate 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

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



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**.



4 COOK MEATBALLS

Heat a large drizzle of **olive 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.



2 COOK PASTA

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



5 MAKE SAUCE

Heat a drizzle of **olive 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**, **¼ cup reserved pasta cooking water** (½ 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**.



3 FORM MEATBALLS

While pasta cooks, in a medium bowl, combine **pork**, **panko**, **Italian Seasoning**, **1 TBSP plain water** (2 TBSP for 4 servings), **salt** (we used ½ tsp kosher salt; 1 tsp for 4), and **pepper**. Form into 1-inch meatballs.



6 FINISH & SERVE

Add **penne** and **meatballs** to pan with **sauce**; toss to coat. (For 4 servings, 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.

PASTA-BILITIES

Try making this dish again with another short noodle (we recommend gemelli or cavatappi).



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