



# SILKY SICILIAN PENNE

tossed with Mushrooms, Zucchini & Tomatoes

HALL OF FAME

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



4 oz | 8 oz  
Button Mushrooms



4 oz | 8 oz  
Grape Tomatoes



¼ oz | ¼ oz  
Chives



1 | 1  
Lemon



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



1 TBSP | 1 TBSP  
Italian Seasoning



1 | 2  
Mushroom Stock  
Concentrate



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



## HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Scallops  
Contains: Shellfish

Calories: 820



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 650



# HELLO FRESH

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### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### SEASON TO TASTE

As you season in step 5, you should also be giving your sauce a taste! Keep a spoon handy to taste between additions and adjust as needed. Your dish will be all the better for it.

### BUST OUT

- Large pot
- Large pan
- Medium bowl
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1½ TBSP | 3 TBSP)  
Contains: Milk
- Paper towels 🇺🇸
- Medium pan 🇺🇸
- Cooking oil (1 tsp | 1 tsp) 🇺🇸
- Butter (1 TBSP | 1 TBSP) 🇺🇸  
Contains: Milk

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🇺🇸 \*Scallops are fully cooked when internal temperature reaches 145°.



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve **tomatoes**. Mince **chives**. Quarter **lemon**.

- 🇺🇸 Pat **scallops\*** dry with paper towels; season generously all over with **salt** and **pepper**.



### 4 COOK PASTA

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



### 2 COOK ZUCCHINI

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini**; season with **salt** and **pepper**. Cook, stirring occasionally, until golden brown and softened, 4-6 minutes.
- Transfer to a medium bowl.



### 5 MAKE SAUCE

- While penne cooks, heat ½ TBSP **butter** (1 TBSP for 4 servings) and a **drizzle of olive oil** in pan used for mushrooms over medium-high heat. Add **tomatoes** and season with **1 tsp Italian Seasoning** (2 tsp for 4), **salt**, and **pepper**. (Use the rest of the Italian Seasoning as you like.) Cook, stirring, until tomatoes are softened, 2-4 minutes.
- Stir in **half the chives** and **juice from half the lemon**.
- Reduce heat to low, then stir in **stock concentrate** and ¼ cup **reserved pasta cooking water** (½ cup for 4).
- Whisk in **crème fraîche**; season with **salt** and **pepper**.

- 🇺🇸 Meanwhile, heat **1 TBSP butter** and a **drizzle of oil** in a medium, preferably nonstick, pan over high heat. Once pan is very hot, add **scallops**; cook, stirring occasionally, until browned and cooked through, 2-3 minutes. Turn off heat.



### 3 COOK MUSHROOMS

- Heat a **drizzle of olive oil** in pan used for zucchini over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until golden brown and slightly crispy, 5-7 minutes.
- Turn off heat; season with **salt** and **pepper**, then transfer to bowl with **zucchini**. Wash out pan.



### 6 FINISH & SERVE

- Add **zucchini**, **mushrooms**, and drained **penne** to pan with **sauce**; stir to combine. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. **TIP: If needed, stir in more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Divide **pasta** between bowls. Sprinkle with **Parmesan** and **remaining chives**. Serve with **remaining lemon wedges** on the side.

- 🇺🇸 Serve **scallops** atop **pasta**.

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