



TRIPLE MUSHROOM TRUFFLE PENNE

with Garlicky Panko & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 4
Scallions



1 | 2
Tomato



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 | 2
Mushroom Stock
Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 g | 2 g
Truffle Zest



6 oz | 12 oz
Penne Pasta
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast Strips **Calories: 920**



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



HELLO

TRIPLE MUSHROOM

Three mushroomy ingredients make this dish an umami explosion.

BEST OF THE ZEST

Left with any extra truffle zest? Lucky you! Try stirring it into mayo for a decadent sandwich spread or sprinkling it over popcorn for a luxurious upgrade.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and quarter **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**.

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



4 COOK MUSHROOMS

- While pasta cooks, heat a **large drizzle of olive oil** in same pan over medium-high heat. Stir in **mushrooms** and a **pinch of salt**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Reduce heat to medium.



2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko**; cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in **half the garlic powder** (you'll use the rest later). Cook until just fragrant, 30 seconds. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.

- Use pan used for chicken here.



5 MAKE SAUCE

- Stir **scallion whites**, **remaining garlic powder**, and **1 TBSP butter** (2 TBSP for 4 servings) into pan with **mushrooms**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **stock concentrate**, **cream cheese**, **half the Parmesan** (save the rest for serving), and **½ cup water** (½ cup for 4). Cook, stirring, until combined and creamy, 2-3 minutes. Turn off heat.
- Stir in **tomato**, another **1 TBSP butter** (2 TBSP for 4), and **truffle zest** to taste. Season with **salt** and **pepper**.

- Stir in **chicken** along with **tomato**.



3 COOK PENNE

- Add **penne** to pot of boiling water. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



6 FINISH & SERVE

- Stir drained **penne** into pan with **sauce** until thoroughly coated, adding **water** a splash at a time until sauce reaches a creamy consistency.
- Divide between bowls; top with **scallion greens** and **remaining Parmesan**. Sprinkle with as much **garlicky panko** as you like and serve.

*Chicken is fully cooked when internal temperature reaches 165°