

INGREDIENTS

2 PERSON | 4 PERSON



Button Mushrooms



Scallions



6 oz | 12 oz Cavatappi Pasta Contains: Wheat



1 TBSP 2 TBSP **Contains: Wheat**



Contains: Milk



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



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.

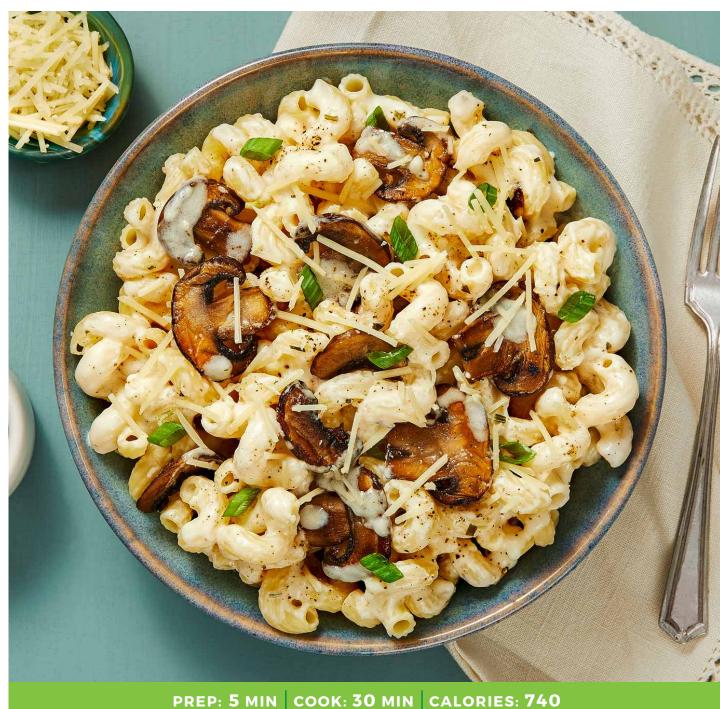


10 oz | 20 oz S Chopped Chicken Breast



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan





HELLO

CAVATAPPI

This bouncy, springy pasta shape takes its name from the Italian word for "corkscrew"

WHISKY BUSINESS

In step 4. vou'll make a béchamel (aka a flour-thickened sauce). Make sure to stir the flour constantly after adding, then pour in the milk and pasta cooking water while whisking-this will make vour sauce silky smooth.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 🔄
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Trim and slice **mushrooms** into 1/4-inch-thick pieces. (Skip if your mushrooms are pre-sliced!) Trim and thinly slice **scallions**, separating whites from greens.
- Pat chicken* dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through. 4-6 minutes. Turn off heat: transfer to a plate. Wipe out pan.



2 COOK MUSHROOMS

- Heat a large drizzle of 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. Wash out pan.
- Use pan used for chicken here.



3 COOK PASTA

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



4 SIMMER SAUCE

- While pasta cooks, melt 2 TBSP plain butter (4 TBSP for 4 servings) in pan used for mushrooms over medium-high heat. Add scallion whites and cook until just softened. 1 minute.
- Add **flour** and cook, stirring, until lightly browned, 1-2 minutes.
- Whisk in milk and ¼ cup reserved pasta cooking water (1/2 cup for 4), breaking up any flour clumps. Simmer until slightly thickened, 3-4 minutes.



• Stir cream cheese into pan with sauce

- until melted and combined.
- Stir in mushrooms, drained cavatappi, and garlic herb butter. Season with salt and pepper. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.





• Divide pasta between bowls and sprinkle with Parmesan and scallion greens. Serve.