



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 2
Scallions



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Milk
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
Chopped Chicken Breast

Calories: 940



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 740



HELLO

CAVATAPPI

This bouncy, springy pasta shape takes its name from the Italian word for “corkscrew.”

WHISKY BUSINESS

In step 4, you’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 your 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 ¼-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.



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 (½ cup for 4)**, breaking up any flour clumps. Simmer until slightly thickened, 3-4 minutes.



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.



5 FINISH PASTA

- 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.**
- ⚡ Stir in **chicken** along with **mushrooms**.



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.



6 SERVE

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

⚡ *Chicken is fully cooked when internal temperature reaches 165°.