

INGREDIENTS

2 PERSON | 4 PERSON



Button Mushrooms



Scallions



1 Clove 2 Cloves Garlic



6 oz | 12 oz Penne Pasta **Contains: Wheat**



10 oz | 20 oz **Ground Pork**



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



1 TBSP | 1 TBSP Italian Seasoning



3 TBSP | 6 TBSP



Mushroom Stock Concentrate



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



1 tsp | 1 tsp Chili Flakes



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



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 Ground Beef**



PENNE WITH PORK MEATBALLS

in a Creamy Mushroom Sauce



PREP: 5 MIN COOK: 35 MIN CALORIES: 1030



HELLO

CREAMY MUSHROOM SAUCE

Tender mushrooms impart earthy flavor to a savory cream sauce.

FOND OF YOU

When stirring in step 5, scrape up the browned bits (aka fond) from the bottom of the pan. It's an easy way to enhance flavor!

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh (646) 846-3663

HelloFresh.com

*Ground Pork is fully cooked when internal temperature



1 PREP

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Trim and thinly slice scallions. separating whites from greens. Peel and mince or grate garlic.



2 COOK PASTA

- Once water is boiling, add penne to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Reserve 1/2 cup pasta cooking water, then drain.



3 FORM MEATBALLS

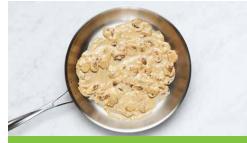
- While pasta cooks, in a medium bowl. combine pork*, panko, 1 tsp Italian Seasoning (2 tsp for 4 servings), 1 TBSP plain water (2 TBSP for 4), salt (we used ½ tsp; 1 tsp for 4), and pepper. (Be sure to measure the Italian Seasoning; we sent more.)
- Form mixture into 1-inch meatballs.





4 COOK MEATBALLS

- Heat a large drizzle of 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.



5 MAKE SAUCE

- Heat a **drizzle of 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 (1/3 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.



- Add drained penne and meatballs to pan with sauce; toss to coat. (TIP: 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.