



BEEF MEATBALL & MUSHROOM STROGANOFF

with Cavatappi, Sour Cream & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



8 oz | 16 oz
Fully Cooked
Beef Meatballs
Contains: Eggs,
Milk, Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Beef Stock
Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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HELLO

BEEF MEATBALLS

Our tender, savory heat-and-eat meatballs are a time-saving slam dunk!

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830



FLOUR POWER

In Step 4, you'll add flour to the pan to thicken the sauce. The flour contributes a wonderful toasty flavor, but it can burn quickly. Keep a close eye on the pan and stir often.

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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.



2 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** (2 cups for 4 servings), then drain.



3 WARM MEATBALLS

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, stirring occasionally, until browned on all sides and warmed through, 3-5 minutes. Season with **salt**.
- Turn off heat; transfer to a plate. Wipe out pan and let cool for 1 minute.



4 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for meatballs over medium-high heat. Add **mushrooms** and **scallion whites**; cook, stirring occasionally, until browned and tender, 5-7 minutes.
- Stir in **1 TBSP butter** (2 TBSP for 4 servings), **flour**, and **Fry Seasoning**; cook, stirring constantly, until flour is incorporated and golden, 1-2 minutes.
- Stir in **3/5 cup reserved pasta cooking water** (1 cup for 4), **stock concentrate**, and **sour cream** (if pasta isn't done, ladle cooking water directly from pot). Cook, stirring constantly, until thickened, 1 minute. **TIP: If sauce seems too thick, stir in more reserved pasta cooking water a splash at a time.**



5 TOSS PASTA & MEATBALLS

- Add **drained cavatappi** and **meatballs** to pan with **sauce**; toss to evenly coat.



6 SERVE

- Divide **meatball stroganoff** between bowls; top with **scallion greens**. Serve.