



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 4
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.



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 1030



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 A GO GO

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
- Large pan
- Paper towels
- Strainer
- Whisk

- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 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 slice **mushrooms** into ¼-inch-thick pieces. **(Skip if your mushrooms are pre-sliced!)** Trim and thinly slice **scallions**, separating whites from greens.

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, 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 sausage 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 (½ cup for 4)**, breaking up any flour clumps. Simmer until slightly thickened, 3-4 minutes.



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 **sausage** along with **mushrooms**.



6 SERVE

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

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