



PENNE RUSTICA WITH A KICK

tossed with Asparagus & topped with Crispy Panko

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Penne Pasta
Contains: Wheat



6 oz | 12 oz
Asparagus



1 | 2
Tomato



2 | 4
Scallions



1 | 1
Lemon



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



1 tsp | 1 tsp
Chili Flakes



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 900



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 970



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 780



HELLO

CRISPY PANKO ALMONDS

This butter-toasted topping adds a delicious crunch.

SNAP TO IT

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break.

BUST OUT

- Large pot
- Large pan (or 2 large pans) 🍳 🍳
- Strainer
- Small bowl
- Zester
- Paper towels 🍳 🍳

- Kosher salt
- Black pepper
- Olive oil (3 tsp | 5 tsp)
- Cooking oil (1 tsp | 1 tsp) 🍳 🍳
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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🍳 *Shrimp are fully cooked when internal temperature reaches 145°.

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



1 COOK PASTA

- Bring a large pot of **salted water** to a boil.
- Once boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



4 TOSS PASTA

- Add drained **penne**, **garlic herb butter**, **cream cheese**, **half the Parmesan (save the rest for serving)**, and **½ cup reserved pasta cooking water (½ cup for 4 servings)** to pan with **veggies**; stir until thoroughly combined. Season with **salt** and **pepper**.



2 PREP & MAKE TOPPING

- Meanwhile, **wash and dry produce**.
- Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch-long pieces. Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens.
- Melt **1 TBSP plain butter** in a large pan over medium-high heat. Add **panko** and **almonds**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes.
- Turn off heat. Stir in a **pinch of lemon zest** and a **pinch of chili flakes**. Transfer to a small bowl.



5 FINISH PASTA

- Add **scallion whites**, **remaining lemon zest**, **1 TBSP plain butter (2 TBSP for 4 servings)**, and as many **remaining chili flakes** as you like to pan with **pasta**. Cook, stirring, until everything is thoroughly coated in sauce, 1-2 minutes. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Turn off heat; stir in a **squeeze of lemon juice** to taste. Taste and season with **salt** and **pepper**.

- 🍳 Stir in **shrimp** or **chicken** along with **scallion whites**.



3 COOK VEGGIES

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **asparagus** and cook, stirring often, until bright green and tender, 2-4 minutes.
- Add **tomato** and cook, stirring, until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.
- 🍳 While veggies cook, rinse **shrimp***
- 🍳 under cold water. Pat shrimp or **chicken*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a separate large pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **panko mixture** and **remaining Parmesan**. Add a **drizzle of olive oil** over bowls.
- Garnish with **scallion greens** and serve with **remaining lemon wedges** on the side.