

INGREDIENTS

2 PERSON | 4 PERSON

Scallions

1 tsp | 2 tsp

Garlic Powder



8 oz | 16 oz Button Mushrooms



% Cup | % Cup Panko Breadcrumbs Contains: Wheat



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



2 g | **2** g Truffle Seasoning

Mushroom Stock

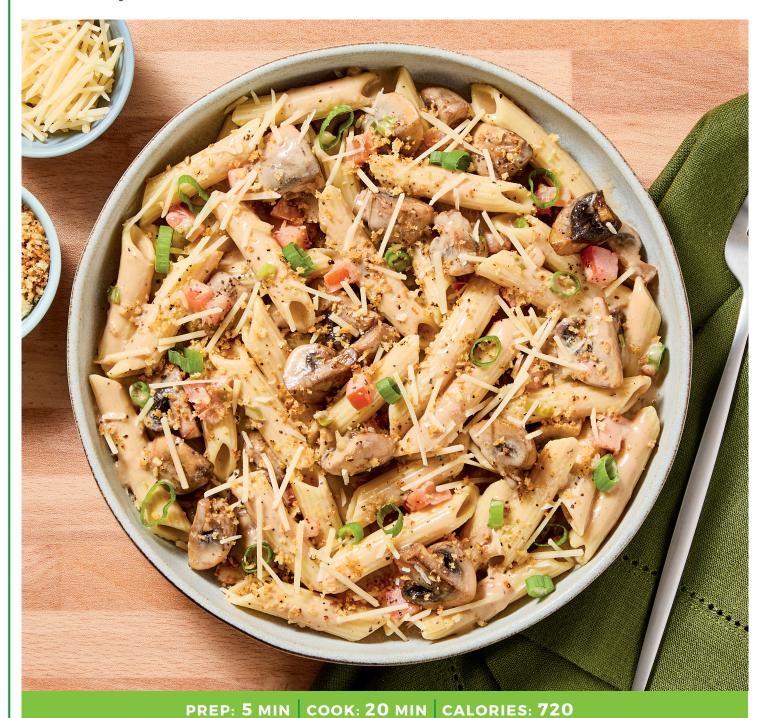
Concentrate



6 oz | 12 oz Penne Pasta Contains: Wheat

TRIPLE MUSHROOM TRUFFLE PENNE

with Garlicky Panko & Parmesan





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 S Chopped Chicken Breast



9 oz | 18 oz Sausage Mix

G Calories: 920

G Calories: 980



HELLO

TRIPLE MUSHROOM

Three mushroomy ingredients make this dish an umami explosion.

SO EXTRA!

Left with any extra truffle seasoning? Lucky you! Try stirring it into mayo for a decadent sandwich spread or sprinkling it over popcorn for a luxurious upgrade.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Paper towels 😉
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) 😉 😉
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)

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- \$\text{*Chicken is fully cooked when internal temperature reaches 165°}
- *Chicken Sausage is fully cooked when internal temperature reaches 165°



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce**.
- Trim and quarter mushrooms (skip if your mushrooms are pre-sliced!). Trim and thinly slice scallions, separating whites from greens. Dice tomato.
- Pat chicken* dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or sausage*; cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



2 TOAST PANKO

- Melt 1TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat.
 Add panko; cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in half the garlic powder (you'll use the rest later). Cook until just fragrant, 30 seconds. Season with salt and pepper. Turn off heat; transfer to a small bowl. Wipe out pan.
- s Use pan used for chicken or
- sausage here.



3 COOK PENNE

 Add **penne** to pot of boiling water. Cook, stirring occasionally, until al dente,
9-11 minutes. Drain.



4 COOK MUSHROOMS

 While pasta cooks, heat a large drizzle of olive oil in same pan over medium-high heat. Stir in mushrooms and a pinch of salt. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Reduce heat to medium.



5 MAKE SAUCE

- Stir scallion whites, remaining garlic powder, and 1 TBSP butter (2 TBSP for 4 servings) into pan with mushrooms.
 Cook, stirring, until fragrant, 30 seconds.
- Stir in stock concentrate, cream cheese, half the Parmesan (save the rest for serving), and ½ cup water (½ cup for 4).
 Cook, stirring, until combined and creamy, 2-3 minutes. Turn off heat.
- Stir in tomato, another 1 TBSP butter (2 TBSP for 4), and truffle seasoning to taste. Season with salt and pepper.
- Stir in **chicken** or **sausage** along with **tomato**.



6 FINISH & SERVE

- Stir drained penne into pan with sauce until thoroughly coated, adding water a splash at a time until sauce reaches a creamy consistency.
- Divide between bowls; top with scallion greens and remaining Parmesan.
 Sprinkle with as much garlicky panko as you like and serve.

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