



TRIPLE MUSHROOM TRUFFLE PENNE

with Garlicky Panko & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 4
Scallions



1 | 2
Tomato



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 | 2
Mushroom Stock
Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 g | 2 g
Truffle Seasoning



6 oz | 12 oz
Penne Pasta
Contains: Wheat



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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10 oz | 20 oz
Chopped Chicken
Breast
Calories: 920



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 980



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



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)
Contains: Milk

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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.



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.



2 TOAST PANKO

- Melt **1 TBSP 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.

- Use pan used for chicken or sausage here.



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 $\frac{1}{3}$ cup **water** ($\frac{1}{2}$ 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**.



3 COOK PENNE

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



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.

*Chicken is fully cooked when internal temperature reaches 165°

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