

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP Cream Cheese



⅓ oz | 1 oz Walnuts **Contains: Tree Nuts**



4 TBSP | 8 TBSP Contains: Milk



Grape Tomatoes



6 oz | 12 oz Asparagus



6 oz | 12 oz Cavatappi Pasta Contains: Wheat



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



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 Shrimp Contains: Shellfish

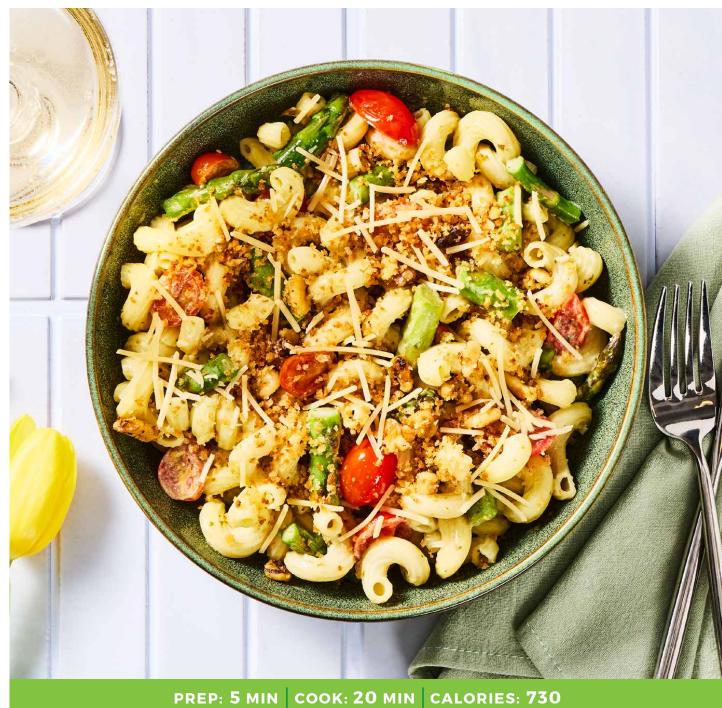


Calories: 850

G Calories: 920

PESTO & WALNUT PANKO CAVATAPPI

with Blistered Grape Tomatoes, Asparagus & Parmesan





HELLO

WALNUT PANKO TOPPING

Buttery breadcrumbs and chopped walnuts add toasty flavor and crispy contrast for a better bowl of pasta!

MAKE IT SNAPPY

Trim asparagus in a snap—literally! Hold the spears near the bottom ends and bend until the tough parts break off.

BUST OUT

- Large pot
- Large pan
- 2 Small bowls
- Paper towels §
- Strainer
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 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.
- Place cream cheese packet in a small bowl of warm water to soften.
- Halve grape tomatoes lengthwise. Trim and discard woody bottom ends from asparagus; cut crosswise into 1-inch pieces. Roughly chop walnuts.



2 START PASTA

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente. 9-11 minutes. Reserve 1/2 cup pasta cooking water (1 cup for 4 servings), then drain.
- Rinse **shrimp*** under cold water, then pat dry with paper towels, or open package of chicken* and drain off any excess liquid. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp or chicken in a single layer; season with salt and pepper. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 MAKE WALNUT PANKO

- While pasta cooks, melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add walnuts and panko; cook, stirring, until golden brown, 3-5 minutes. TIP: Keep an eye on the panko; it browns quickly!
- Turn off heat: transfer to a second small bowl. Season with salt and pepper and set aside. Wipe out pan.
- Use pan used for shrimp or chicken here.



4 COOK VEGGIES

- In same pan used for panko, heat a large drizzle of oil over medium-high heat. Add tomatoes and asparagus: season with salt and pepper.
- · Cook, stirring occasionally, until tomatoes begin to blister and asparagus is slightly tender, 2-3 minutes.



5 FINISH PASTA

- Stir drained cavatappi, pesto, cream cheese, and 1/4 cup reserved pasta cooking water (½ cup for 4 servings) into pan with veggies.
- · Cook, stirring occasionally, until sauce thickens and everything is evenly coated, 1-2 minutes, TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Stir **shrimp** or **chicken** into **veggies** along with cavatappi.



6 SERVE

• Divide pasta between shallow bowls. Top with walnut panko and Parmesan. Serve.

- Shrimp are fully cooked when internal temperature reaches 145°.
- *Chicken is fully cooked when internal temperature reaches 165°