



CREAMY LEMON CAVATAPPI WITH PORK & PEAS

plus Lemony Breadcrumbs

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



1 | 2
Lemon



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs
Contains: Wheat



½ oz | 1 oz
Vidalia Onion Paste



4 oz | 8 oz
Peas



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

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



10 oz | 20 oz
Ground Beef**
Calories: 980



10 oz | 20 oz
Ground Turkey
Calories: 870



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 970



HELLO

VIDALIA ONION PASTE

Savory-sweet and packed with umami flavor, this ingredient adds oniony depth (fast!).

BEST OF THE ZEST

We like using a microplane for zesting citrus because it's the best tool for the job; if you don't have one, use a peeler to remove the surface layer, then mince it.

BUST OUT

- Medium pot
 - Large pan
 - Zester
 - Strainer
 - Small bowl
 - Kosher Salt
 - Black Pepper
 - Cooking Oil
 - Butter
- Contains: Milk*

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Zest and quarter **lemon.**



2 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 (1½ cups for 4 servings)**, then drain.



3 TOAST BREADCRUMBS

- While pasta cooks, melt **1 TBSP butter (2 TBSP for 4 servings)** in a large, preferably nonstick, pan over medium heat. Add **panko** and cook, stirring frequently, until golden brown, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Stir in as much **lemon zest** as you like. Season with **salt** and **pepper**. Wipe out pan.



4 COOK PORK

- Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add **pork*** and season with **garlic powder, salt, and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

Swap in **beef*** or **turkey*** for pork.



5 FINISH PASTA

- Reduce heat under pan with **pork** to medium low; stir in **peas, Vidalia onion paste, cream sauce base, and ¼ cup pasta cooking water (½ cup for 4 servings)**. (TIP: If pasta isn't finished cooking yet, ladle pasta cooking water straight from the pot.) Bring to a simmer; cook, stirring constantly, until sauce has thickened, 1-2 minutes.
- Turn off heat; stir in **drained cavatappi** and **juice from one lemon wedge (two wedges for 4)** (if needed, stir in more reserved pasta cooking water a splash at a time until everything is coated in a creamy sauce). Taste and season with **salt** and **pepper**. Add another squeeze of lemon juice if desired.



6 SERVE

- Divide **pasta** between shallow bowls. Top with **lemony breadcrumbs** and serve with **remaining lemon wedges** on the side.

*Ground Meat is fully cooked when internal temperature reaches 160°.

*Ground Poultry is fully cooked when internal temperature reaches 165°.