



CREAMY CHICKEN & MUSHROOM CAVATAPPI

with Parmesan & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



10 oz | 20 oz
Chicken Breast
Strips



1 TBSP | 2 TBSP
Italian Seasoning



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 | 2
Mushroom Stock
Concentrate



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

CAVATAPPI

This bouncy, springy pasta shape takes its name from the Italian word for "corkscrew."



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 850



STAR(CH) OF THE SHOW

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! When added in step 6, this starchy liquid helps emulsify your sauce (aka make it nice and smooth) so the Parmesan melts evenly (no lumps here!) and the mixture reaches a noodle-coating consistency.

BUST OUT

- Large pot
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



2 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



3 COOK MUSHROOMS

- Meanwhile, heat a **drizzle of olive oil** and **1 TBSP butter** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and softened, 2-3 minutes.
- Push to one side of pan; add another **drizzle of olive oil** to empty side.



4 COOK CHICKEN

- While mushrooms cook, pat **chicken*** dry with paper towels and season all over with **Italian Seasoning, salt, and pepper**.
- Once **mushrooms** are browned and softened, add chicken to empty side of pan; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **scallion whites** and **garlic**; cook until fragrant, 1 minute.



5 MAKE SAUCE

- Add **cream sauce base** (**TIP: Cut top off carton to open fully; transfer contents using a spoon or spatula to scrape sauce from carton sides**) and **stock concentrate** to pan; stir to combine.
- Bring to a simmer, then reduce heat to low. Season with **salt and pepper**.



6 FINISH & SERVE

- Add drained **cavatappi**, **half the Parmesan**, and **1 TBSP butter** (2 TBSP for 4 servings) to pan; toss to coat. If needed, stir in **reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Taste and season with **salt and pepper**.
- Divide between bowls; top with **scallion greens** and **remaining Parmesan**. Serve.

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