



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan



HELLO CAVATAPPI

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

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 750**



Scallions



Cavatappi Pasta
(Contains: Wheat)



Milk
(Contains: Milk)



Garlic Herb Butter
(Contains: Milk)



Button Mushrooms



Flour
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

In step 4, you'll make a béchamel (aka a flour-thickened sauce). Make sure to stir the flour constantly after adding, then pour in the milk and pasta cooking water while whisking—this will make your sauce silky smooth.

BUST OUT

- Medium pot
- Large pan
- Paper towels
- Strainer
- Whisk
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Button Mushrooms 8 oz | 16 oz
- Scallions 2 | 2
- Cavatappi Pasta 6 oz | 12 oz
- Flour 1 TBSP | 2 TBSP
- Milk 6.75 oz | 13.5 oz
- Cream Cheese 2 TBSP | 4 TBSP
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup



1 PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and slice **mushrooms** into ¼-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens.



2 COOK MUSHROOMS

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wash out pan.



3 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**, then drain.



4 SIMMER SAUCE

While pasta cooks, melt **2 TBSP plain butter** (4 TBSP for 4 servings) in pan used for mushrooms over medium-high heat. Add **scallion whites** and cook until just softened, 1 minute. Add **flour** and cook, stirring, until lightly browned, 1-2 minutes. Whisk in **milk** and **½ cup reserved pasta cooking water** (½ cup for 4), breaking up any flour clumps. Simmer until slightly thickened, 3-4 minutes.



5 FINISH PASTA

Stir **cream cheese** into pan with **sauce** until melted. Stir in **mushrooms**, **cavatappi**, and **garlic herb butter**. Season with **salt** and **pepper**. **TIP:** If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



6 SERVE

Divide **pasta** between bowls and sprinkle with **Parmesan** and **scallion greens**. Serve.

IN A PINCH

Love a little kick to your pasta? If you have any chili flakes on hand, sprinkle some over your finished dish.



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