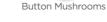
CREAMY DREAMY MUSHROOM CAVATAPPI with Scallions & Parmesan



HELLO **CAVATAPPI**

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





Scallions

Flour (Contains: Wheat)

Cavatappi Pasta (Contains: Wheat)





(Contains: Milk)

Milk (Contains: Milk)

Parmesan Cheese (Contains: Milk)

Garlic Herb Butter

(Contains: Milk)

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

- INGREDIENTS -

ingredient z-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	1⁄4 Cup 1⁄2 Cup



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-



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 mediumhigh 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.



lined plate. Wash out pan.

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.

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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