



INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 4
Scallions



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



6.75 oz | 13.5 oz
Milk
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 Cloves | 4 Cloves
Garlic



1 tsp | 2 tsp
Italian Seasoning



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

CAVATAPPI

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

CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 710



BOSS OF THE SAUCE

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
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**3 TBSP** | **6 TBSP**)
Contains: Milk

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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. Peel and mince **garlic**.



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 butter** (**4 TBSP for 4 servings**) in pan used for mushrooms over medium-high heat. Add **scallion whites**, **garlic**, and **Italian Seasoning**; cook until fragrant and softened, 1 minute.
- Add **flour** and cook, stirring, until lightly browned, 1-2 minutes.
- Whisk in **milk** and **½ cup 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**, drained **cavatappi**, and **1 TBSP butter** (**2 TBSP for 4 servings**). 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.