



CREAMY DREAMY MUSHROOM CAVATAPPI

with Scallions & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 2
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 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



10 oz | 20 oz
Chicken Cutlets



10 oz | 20 oz
Organic Chicken
Cutlets

Calories: 930

Calories: 930



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 740



HELLO



CAVATAPPI

A springy pasta shape, from the Italian word for “corkscrew”

WHISKY BUSINESS

For a silky smooth (lump-free!) béchamel sauce in Step 4, whisk constantly while adding the milk and pasta water to the flour mixture.

BUST OUT

- Medium pot
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)  
- Butter (2 TBSP | 4 TBSP)
Contains: Milk
- Strainer
- Whisk

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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and slice **mushrooms** into ¼-inch-thick pieces (**skip if your mushrooms are pre-sliced!**). 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.

-  Pat **chicken*** or **organic chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for mushrooms over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe 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 and combined.
- Stir in **mushrooms**, drained **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.
-  Thinly slice **chicken** or **organic chicken** crosswise; serve atop bowls.

-  Use pan used for chicken here.
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 *Chicken is fully cooked when internal temperature reaches 165°.