



# PENNE WITH PORK MEATBALLS

in a Creamy Mushroom Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Button Mushrooms



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



10 oz | 20 oz  
Ground Pork



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 1 TBSP  
Italian Seasoning



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



1 | 2  
Mushroom Stock  
Concentrate



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Ground Beef

Calories: 1060



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1070



# HELLO FRESH

## HELLO

### CREAMY MUSHROOM SAUCE

Tender button mushrooms impart their earthy flavor to a savory cream sauce.

### SPLISH SPLASH

Splash a little cold water on your hands before forming the meatballs in step 3. The heat in your hands is what causes the mixture to stick; cooling them down will make the pork hold on to itself rather than to you.

### BUST OUT

- Large pot
- Strainer
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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\*Ground Pork is fully cooked when internal temperature reaches 160°.

🔄 \*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



### 2 COOK PASTA

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



### 3 FORM MEATBALLS

- While pasta cooks, in a medium bowl, combine **pork\***, **panko**, **1 tsp Italian Seasoning** (2 tsp for 4 servings), **1 TBSP plain water** (2 TBSP for 4), **salt** (we used ½ tsp; 1 tsp for 4), and **pepper**. (Be sure to measure the Italian Seasoning; we sent more.)
- Form into 1-inch meatballs.

🔄 Swap in **beef\*** for pork.



### 4 COOK MEATBALLS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over and cooked through, 12-14 minutes. **TIP: Lower heat if meatballs begin to brown too quickly.**
- Turn off heat; remove from pan and set aside. Wipe out pan.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **mushrooms**, **scallion whites**, and **garlic**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **sour cream**, **cream cheese**, **stock concentrate**, **¼ cup reserved pasta cooking water** (½ cup for 4 servings), and **2 TBSP butter** (3 TBSP for 4). Bring to a simmer and cook until slightly thickened, 2-3 minutes. Turn off heat. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Add drained **penne** and **meatballs** to pan with **sauce**; toss to coat. (For 4 servings, if your pan isn't large enough, carefully pour everything back into empty pasta pot.) If needed, stir in more **reserved pasta cooking water** a splash at a time until penne is coated in a creamy sauce.
- Divide **pasta** between bowls; top with **Parmesan** and **scallion greens**. Sprinkle with **chili flakes** to taste and serve.

WK 16-22