



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



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THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



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 of 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**.



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.



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.



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**.



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 mixture into 1-inch meatballs.

 Swap in **beef*** for pork.



6 FINISH & SERVE

- Add drained **penne** and **meatballs** to pan with **sauce**; toss to coat. **(TIP: 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 23-18