

# **INGREDIENTS**

2 PERSON | 4 PERSON



Button Mushrooms



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

Mushroom Stock

Concentrate



3 TBSP | 6 TBSP Sour Cream



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



1tsp | 1tsp Chili Flakes



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

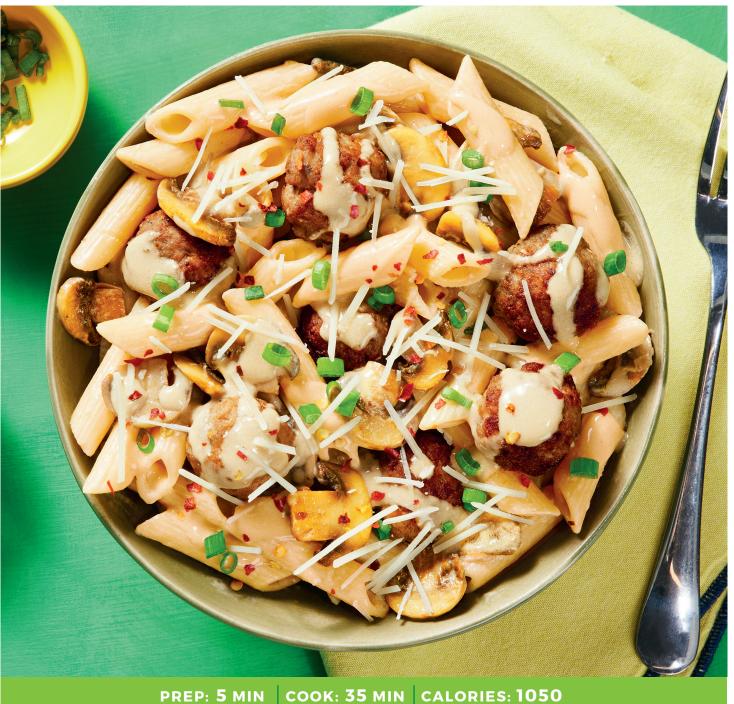
# **HELLO**

## **CREAMY MUSHROOM SAUCE**

Tender mushrooms impart earthy flavor to a savory cream sauce.

# **PENNE WITH PORK MEATBALLS**

in a Creamy Mushroom Sauce





#### YUMMY CRUMBY

In step 3, you'll mix ground pork with panko breadcrumbs and water—this helps hold the meatballs together and keep them moist and tender.



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

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 HelloFresh.com

\*Ground Pork 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 1/2 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 mixture into 1-inch meatballs.



## **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 (⅓ 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. (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.

/K 33-18