



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



4 oz | 8 oz
Grape Tomatoes



1 | 1
Lemon



1 TBSP | 1 TBSP
Italian Seasoning



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



4 oz | 8 oz
Cremini
Mushrooms



¼ oz | ¼ oz
Chives



6 oz | 12 oz
Penne Pasta
Contains: Wheat



1 | 2
Mushroom Stock
Concentrate



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

CRÈME FRAÎCHE

This creamy condiment adds richness, body, and a hint of tang to pasta sauce.

SILKY SICILIAN PENNE

tossed with Zucchini, Mushrooms & Tomatoes



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 700



FLAVOR BOOST

When you see a note to “season” in step 5, you should also be giving your sauce a taste! Keep a spoon handy to taste between additions and adjust as needed. Your dish will be all the better for it.

BUST OUT

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

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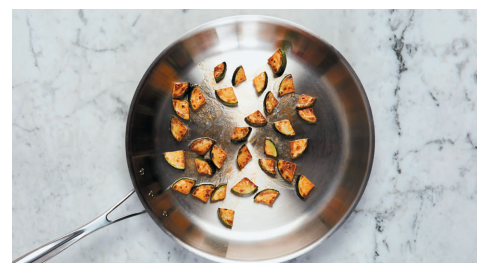
1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Trim and thinly slice **mushrooms**. Halve **tomatoes**. Mince **chives**. Quarter **lemon**.



4 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water**, then drain well.



2 COOK ZUCCHINI

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring occasionally, until golden brown and softened, 4-6 minutes.
- Transfer to a medium bowl.



5 MAKE SAUCE

- While penne cooks, heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of olive oil** in pan used for mushrooms over medium-high heat. Add **tomatoes** and season with **1 tsp Italian Seasoning** (2 tsp for 4), **salt**, and **pepper**. Cook, stirring, until tomatoes are softened, 2-4 minutes.
- Stir in **half the chives** and **juice from half the lemon**. Reduce heat to low, then stir in **stock concentrate** and **¼ cup reserved pasta cooking water** (⅓ cup for 4).
- Whisk in **crème fraîche**; season with **salt** and **pepper**.



3 COOK MUSHROOMS

- Heat a **large drizzle of olive oil** in pan used for zucchini over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until golden brown and slightly crispy, 5-7 minutes.
- Turn off heat; season with **salt** and **pepper**, then transfer to bowl with **zucchini**. Wash out pan.



6 FINISH & SERVE

- Add **zucchini**, **mushrooms**, and drained **penne** to pan with **sauce**; stir to combine. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. **TIP: If necessary, add more pasta cooking water a splash at a time until penne is coated in a creamy sauce.**
- Divide **pasta** between bowls. Sprinkle with **Parmesan** and **remaining chives**. Serve with **remaining lemon wedges** on the side.