



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Shallot



1 Clove | 2 Cloves  
Garlic



8 oz | 16 oz  
Pre-Cooked Turkey  
Meatballs  
Contains: Eggs, Wheat



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



1 TBSP | 1 TBSP  
Italian Seasoning



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



3 oz | 6 oz  
Tomato Paste

HELLO

## TURKEY MEATBALLS

These richly spiced, ready-to-heat meatballs make a perfect pairing for pasta.

# TURKEY MEATBALL PENNE

in a Tomato Cream Sauce with Parmesan



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 870





## UPPER CRUST

These turkey meatballs are pre-cooked, but we instruct you to sear them in step 2. Why? The direct contact with the hot pan gives them a beautiful crust, resulting in greater depth of flavor and texture in your dish. After cooking the meatballs, there's no need to rinse your pan—any flavorful drippings left behind will add even more complexity to the sauce.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Sugar (**1 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)  
Contains: Milk

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\* Turkey Meatballs are fully cooked when internal temperature reaches 165°.



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and mince **shallot**. Peel and mince **garlic**.



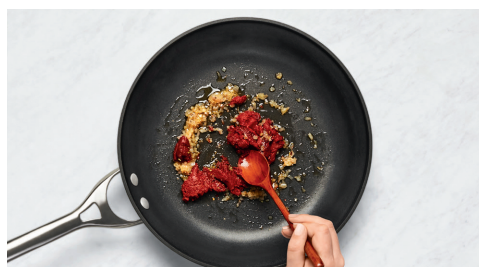
### 2 BROWN MEATBALLS

- Remove **meatballs\*** from packaging.
- Heat a **large drizzle of olive oil** in a large, preferably nonstick, pan over medium-high heat. Add meatballs and cook, turning occasionally, until browned and warmed through, 3-5 minutes.
- Transfer to a plate.



### 3 COOK PASTA

- Once water is boiling, stir **penne** into pot. Cook until al dente, 9-12 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



### 4 START SAUCE

- While pasta cooks, melt **2 TBSP butter** (**3 TBSP for 4 servings**) in pan used for meatballs over medium heat. Stir in **shallot** and **garlic**; cook, stirring, until softened, 2-3 minutes.
- Add **half the Italian Seasoning** (**all for 4**) and a **pinch of chili flakes** if desired; cook for 30 seconds.
- Stir in **tomato paste**; cook for 1 minute.



### 5 FINISH SAUCE

- Pour **¾ cup plain water** (**1½ cups for 4 servings**) into pan; stir until smooth.
- Cut top off carton of **cream sauce base** to open fully; pour contents into pan. Using a spoon or spatula, scrape any remaining sauce from carton into pan. Add **half the Parmesan** (save the rest for serving), **1 tsp sugar** (**2 tsp for 4**), and **½ tsp salt** (**1 tsp for 4**).
- Bring to a simmer and cook until thickened, 2-3 minutes. Taste and season with **salt** and **pepper** if needed. Turn off heat.



### 6 FINISH & SERVE

- Stir **meatballs** and drained **penne** into pan with **sauce** until coated. If needed, stir in **reserved pasta cooking water** a splash at a time until everything is coated in sauce.
- Divide **pasta** between bowls. Top with **remaining Parmesan** and more **chili flakes** if desired. Serve.