



Cooking Made Easy



FEEL LIKE A CHEF? Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [v](#) [i](#) 2015. You'll be entered into our weekly photo contest!

Chard & Wild Mushroom Penne



Garlicky wild mushrooms and swiss chard are front and center in this creamy pasta. We've spiced it up with a sprinkle of paprika and a dash of chili flakes. Parmesan cheese does the trick to make this penne a real winner.



30 min



level 1



veggie



spicy



Penne



Swiss Chard



Mixed Wild Mushrooms



Garlic



Onion



Parmesan Cheese



Chili Flakes



Paprika



Sour Cream

Ingredients	2 People	4 People
Penne	1)	6 oz / 12 oz
Swiss Chard		1 bunch / 2 bunches
Mixed Wild Mushrooms		4 oz / 8 oz
Garlic		2 cloves / 4 cloves
Onion		1 / 2
Sour Cream	7)	4 T / 8 T
Parmesan Cheese	7)	¼ C / ½ C
Chili Flakes		1 t / 2 t
Paprika		1 t / 2 t
Olive Oil*		1 T / 2 T

*Not included

Allergens

1) Wheat

7) Milk

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 611 cal | Carbs: 81g | Fat: 23g | Protein: 25g | Fiber: 12g



1 Bring a pot of **water** to a boil with a large pinch of **salt**. Halve, peel, and thinly slice the **onion**. Remove **ribs and stems** from the **chard** and thinly slice. Slice the **chard leaves** into ribbons. Mince or grate the **garlic**.



2 Add the **swiss chard stems** to the **boiling water**. Cook for 2 minutes, then add the **leaves** to the pot. Cook for about 1 minute, until wilted. Remove with a slotted spoon and set aside. Keep the pot on the stove, we'll be using it for the pasta!



3 Heat 1 tablespoon **olive oil** in a non-stick pan over medium heat. Add the **onion** and season with **salt** and **pepper**. Cook for about 5 minutes, until slightly softened.



4 While the onions cook, add the **pasta** to the **boiling water** and cook for 9-10 minutes, until al dente.

5 Meanwhile, add the **mushrooms** to the pan with the onions and season with **salt** and **pepper**. Cook, tossing, for about 5 minutes, until slightly golden brown. Add the **garlic**, **paprika**, and as many **chili flakes** as you dare. Cook for 30 seconds, until fragrant.

6 Add the **sour cream** and ¼ cup of **pasta water** to the pan. Stir to combine. Cook until slightly thickened, about 2 minutes.

7 Drain the **pasta** and add it to the pan with the sauce. Add the **chard stems and leaves** and toss to combine.

8 Serve the **pasta** with a sprinkle of **parmesan cheese** on top!

Tip Not sure how much to salt your pasta water? Traditionally, Italians say it should taste like seawater.