



MUSHROOM PENNE WITH TRUFFLE CREAM SAUCE

& an Italian House Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



4 oz | 8 oz
Button Mushrooms



6 oz | 12 oz
Penne Pasta
Contains: Wheat



3 oz | 6 oz
Carrot



2 oz | 4 oz
Mixed Greens



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 g | 4 g
Truffle Zest



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 | 2
Croutons
Contains: Milk, Wheat



1.5 oz | 3 oz
Italian Dressing
Contains: Milk

HELLO

TRUFFLE CREAM SAUCE

A sprinkle of truffle zest adds an earthy aroma and luxurious umami to pasta sauce.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 690



AS YOU LIKE IT

When making your sauce in step 5, feel free to add as much or as little of the truffle zest as you like, tasting as you go. After all, you're the chef! If you have any left over, try sprinkling it on popcorn for a movie-night upgrade.

BUST OUT

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

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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim and slice **mushrooms** into ¼-inch-thick pieces.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **¾ cup pasta cooking water**, then drain.
- **4 SERVINGS: Reserve 1 cup pasta cooking water.**



3 PREP SALAD

- Meanwhile, trim, peel, and thinly slice **carrot** on a diagonal. Add to a medium bowl along with **mixed greens**. Set aside.



4 COOK MUSHROOMS

- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned, 4-5 minutes.
- Add **scallion whites**; cook until slightly softened and mushrooms are slightly crisp, 2-3 minutes more. Reduce heat under pan to medium. Season with **salt** and **pepper**.



5 MAKE SAUCE & MIX PASTA

- Stir in **cream cheese**, **sour cream**, and **¼ cup reserved pasta cooking water**. Add **truffle zest** (start with ½ tsp—add more for a strong truffle flavor). Season with **pepper** and **½ tsp salt**.
- **4 SERVINGS: Use ½ cup reserved pasta cooking water. Start with 1 tsp truffle zest and season with 1 tsp salt.**
- Stir in **penne**, another ¼ cup reserved pasta cooking water, and **1 TBSP butter**. Add half the **Parmesan** (save the rest for serving); stir until pasta is coated in a creamy sauce. Season with **salt** and **pepper**. Turn off heat.
- **4 SERVINGS: Use ½ cup reserved pasta cooking water and 2 TBSP butter.**
- **TIP: If needed, stir in more reserved pasta cooking water 1 TBSP at a time.**



6 FINISH & SERVE

- Add **croutons** to bowl with **salad**; toss with **dressing**. Divide between plates.
- Divide **pasta** between bowls and sprinkle with **scallion greens** and remaining **Parmesan**. Garnish with remaining **truffle zest** to taste and serve.