



MUSHROOM PENNE WITH TRUFFLE CREAM SAUCE

& an Italian House Salad

HALL OF FAME

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

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



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 slice **mushrooms** into ¼-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens.



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**.



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.**



5 MAKE SAUCE & MIX PASTA

- Stir in **cream cheese**, **sour cream**, and **¼ cup reserved pasta cooking water**. Add **truffle zest** to taste (start with ½ tsp—add more for a strong truffle flavor). Season with **salt** (we used ½ tsp kosher salt) and **pepper**.
- **4 SERVINGS: Use ⅓ cup reserved pasta cooking water. Start with 1 tsp truffle zest and season with 1 tsp kosher salt.**
- Stir in **penne**, another ¼ cup 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 another ⅓ cup pasta cooking water and 2 TBSP butter.**
- **TIP: If needed, stir in more pasta cooking water 1 TBSP at a time.**



3 PREP SALAD

- While pasta cooks, trim, peel, and thinly slice **carrot** on a diagonal. Add to a medium bowl along with **mixed greens**. Set aside, waiting to toss until ready to serve.



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 any remaining **truffle zest** to taste if desired and serve.