



SILKY SICILIAN PENNE

tossed with Veggies in a Cream Sauce



HELLO CRÈME FRAÎCHE

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

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

-  Crème Fraîche (Contains: Milk)
-  Penne Pasta (Contains: Wheat)
-  Mushroom Stock Concentrate
-  Cremini Mushrooms
-  Grape Tomatoes
-  Parmesan Cheese (Contains: Milk)
-  Zucchini
-  Italian Seasoning
-  Chives
-  Lemon

START STRONG

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
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini **1 | 2**
- Cremini Mushrooms **4 oz | 8 oz**
- Grape Tomatoes **4 oz | 8 oz**
- Chives **¼ oz | ½ oz**
- Lemon **1 | 2**
- Penne Pasta **6 oz | 12 oz**
- Italian Seasoning **1 tsp | 2 tsp**
- Mushroom Stock Concentrate **1 | 2**
- Crème Fraîche **4 TBSP | 8 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**



1 PREP

Bring a large pot of **salted water** to 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

Meanwhile, 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 **salt**, **pepper**, and **Italian Seasoning**. 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 reserved pasta cooking water a splash at a time until penne is coated in a creamy sauce.) Divide **pasta** between plates. Sprinkle with **Parmesan** and remaining **chives**. Serve with remaining **lemon wedges** on the side.

IN A PINCH

Searching for a bit of heat? If you've got chili flakes on hand, sprinkle some over your finished dish.

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