



BABY PORTOBELLO AND ORECCHIETTE PRIMAVERA

with Asparagus, Bell Pepper, and Chives



HELLO

BABY PORTOBELLOS

Also known as *creminis*, they bring robust flavor in a petite package

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 550



Yellow Onion



Chives



Asparagus



Orecchiette Pasta
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Garlic



Baby Portobello
Mushrooms



Red Bell Pepper



Chili Flakes



Parmesan Cheese
(Contains: Milk)

START STRONG

No need to measure out the pasta cooking water precisely as you're collecting it. You just need a big splash or two to put into the sauce.

BUST OUT

- Large pot
- Large bowl
- Slotted spoon
- Strainer
- Large pan
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

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

- Yellow Onion **1 | 2**
- Garlic **2 Cloves | 4 Cloves**
- Chives **¼ oz | ¼ oz**
- Baby Portobello Mushrooms **4 oz | 8 oz**
- Asparagus **6 oz | 12 oz**
- Red Bell Pepper **1 | 2**
- Orecchiette Pasta **6 oz | 12 oz**
- Chili Flakes  **1 tsp | 1 tsp**
- Sour Cream **4 TBSP | 8 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**

HELLO WINE



PAIR WITH

Tornambe Piedmont
Barbera d'Asti, 2014

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Mince or grate **garlic**. Finely chop **chives**. Trim, then thinly slice **mushrooms**. Trim woody bottom ends from **asparagus**, then cut into 1-inch pieces. Core, seed, and remove white ribs from **bell pepper**, then cut into 1-inch squares.



4 COOK VEGGIES

Heat a drizzle of **olive oil** in same pan over medium heat. Add **onion** and **bell pepper**. Cook, tossing, until lightly browned, 6-8 minutes. Stir in **garlic** and a pinch of **chili flakes** (to taste). Cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



2 COOK ASPARAGUS AND PASTA

Fill a large bowl with **ice water**. Once water in pot is boiling, add **asparagus**. Cook until bright green but still crisp, 2-3 minutes. Using a slotted spoon, transfer to bowl with ice water. Add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water**, then drain.



5 TOSS PASTA

Drain ice water from **asparagus**. Add to pan with along with **orecchiette**, **mushrooms**, **sour cream**, **Parmesan**, half the **chives**, and a splash of reserved **pasta cooking water**. Toss until well combined and a thick sauce has formed, 1-2 minutes. Season with **salt** and **pepper**. **TIP:** Add more pasta cooking water to loosen if sauce is thick.



3 COOK MUSHROOMS

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **mushrooms** and cook, tossing, until tender and a few shades darker, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 PLATE AND SERVE

Divide **pasta mixture** between plates. Garnish with remaining **chives** and serve.

BELLISSIMO!

This veggie-packed pasta feels like a celebration of spring.

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