



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



**4 oz | 8 oz**  
Button Mushrooms



**2 | 4**  
Scallions



**1 Clove | 2 Cloves**  
Garlic



**6 oz | 12 oz**  
Penne Pasta  
Contains: Wheat



**10 oz | 20 oz**  
Ground Pork



**¼ Cup | ½ Cup**  
Panko  
Breadcrumbs  
Contains: Wheat



**1 TBSP | 1 TBSP**  
Italian Seasoning



**3 TBSP | 6 TBSP**  
Sour Cream  
Contains: Milk



**4 TBSP | 8 TBSP**  
Cream Cheese  
Contains: Milk



**1 | 2**  
Mushroom Stock  
Concentrate



**¼ Cup | ½ Cup**  
Parmesan Cheese  
Contains: Milk



**1 tsp | 1 tsp**  
Chili Flakes



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

**HELLO**

## CREAMY MUSHROOM SAUCE

Tender mushrooms impart earthy flavor to a  
savory cream sauce.

# PENNE WITH PORK MEATBALLS

in a Creamy Mushroom Sauce



**PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1050**



# HELLO FRESH

## YUMMY CRUMBY

In step 3, you'll mix ground pork with panko breadcrumbs and water—this helps hold the meatballs together and keep them moist and tender.

## BUST OUT

- Large pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP | 1 TBSP**)
- Butter (**2 TBSP | 3 TBSP**)  
Contains: Milk
- Medium bowl
- Large pan

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh  
(646) 846-3663  
[HelloFresh.com](http://HelloFresh.com)

\*Ground Pork is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



### 2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



### 3 FORM MEATBALLS

- While pasta cooks, in a medium bowl, combine **pork\***, **panko**, **1 tsp Italian Seasoning** (**2 tsp for 4 servings**), **1 TBSP plain water** (**2 TBSP for 4**), **salt** (**we used ½ tsp; 1 tsp for 4**), and **pepper**. (Be sure to measure the **Italian Seasoning**; we sent more.)
- Form mixture into 1-inch meatballs.



### 4 COOK MEATBALLS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over and cooked through, 12-14 minutes. **TIP: Lower heat if meatballs begin to brown too quickly.**
- Turn off heat; remove from pan and set aside. Wipe out pan.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **mushrooms**, **scallion whites**, and **garlic**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **sour cream**, **cream cheese**, **stock concentrate**, **¼ cup reserved pasta cooking water** (**½ cup for 4 servings**), and **2 TBSP butter** (**3 TBSP for 4**). Bring to a simmer and cook until slightly thickened, 2-3 minutes. Turn off heat. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Add drained **penne** and **meatballs** to pan with **sauce**; toss to coat. (**TIP: If your pan isn't large enough, carefully pour everything back into empty pasta pot.**) If needed, stir in more **reserved pasta cooking water** a splash at a time until penne is coated in a creamy sauce.
- Divide **pasta** between bowls; top with **Parmesan** and **scallion greens**. Sprinkle with **chili flakes** to taste and serve.