



Beefy Sicilian Mushroom Fusilli

with Cream Sauce

Quick

25 Minutes



Ground Beef



Mushrooms



Fusilli



Italian Seasoning



Sour Cream



Parmesan Cheese, shredded



Roma Tomato



Beef Broth Concentrate



Garlic Salt



Baby Spinach



Lemon

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, zester, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mushrooms	113 g	227 g
Fusilli	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Roma Tomato	160 g	320 g
Beef Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Baby Spinach	56 g	113 g
Lemon	1	1
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, cut **tomatoes** into ¼-inch pieces. Thinly slice **mushrooms**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges.



Cook beef and creamy sauce

Heat the same large non-stick pan (from step 2) over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef, garlic salt** and **Italian Seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Remove the pan from heat. Carefully drain and discard excess fat. Add **sour cream, broth concentrate, mushrooms, ½ tbsp lemon juice, ¼ tsp lemon zest** (dbl both for 4 ppl) and **tomatoes** to the pan. Return the pan to medium-low. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.



Cook mushrooms

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Season with **salt** and **pepper**. Transfer **mushrooms** to a plate and set aside.



Finish fusilli

When **fusilli** is tender, reserve **2 tbsp pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl), **reserved pasta water** and **spinach**. Stir until **butter** melts and **spinach** wilts, 1 min.



Cook fusilli

While **mushrooms** cook, add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.



Finish and serve

Divide **fusilli** between bowls. Top with **beef and creamy sauce mixture**. Sprinkle **Parmesan** over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!