



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



Lemon



Baby Spinach

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
Lemon	1	1
Baby Spinach	56 g	113 g
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.

Contact

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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.
- Meanwhile, 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

- 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.



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**, to taste.
- Transfer **mushrooms** to a plate and set aside.



Cook creamy sauce and finish fusilli

- Add **sour cream, broth concentrate, mushrooms, ½ tbsp lemon juice, ¼ tsp lemon zest** (dbl both for 4 ppl) and **tomatoes** to the pan with **beef**.
- Return the pan to medium-low. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- 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

- Meanwhile, 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 with **Parmesan**.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!