



Beefy Sicilian Mushroom Fusilli

with Cream Sauce

Quick

25 Minutes



Ground Beef



Fusilli



Italian Seasoning



Cream



Parmesan Cheese,
shredded



Roma Tomato



Beef Broth
Concentrate



Garlic Salt



Baby Spinach



Mushrooms



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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, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Fusilli	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Roma Tomato	80 g	160 g
Beef Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Baby Spinach	56 g	113 g
Mushrooms	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

* 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 **tomato** into ¼-inch pieces.
- Thinly slice **mushrooms**.



Cook beef

- Heat the same 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 and lightly browned, 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 **cream, broth concentrate, mushrooms** 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** to the pot. Stir until **butter** melts and **spinach** wilts, 1 min.
- Season with **salt** and **pepper**, to taste.



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 **Parmesan** over top.

Dinner Solved!