



# CHICKEN SAUSAGE TORTELLONI “LASAGNA”

Topped with Garlicky Ricotta

## INGREDIENTS

4 PERSON | 8 PERSON



2 Cloves | 4 Cloves  
Garlic



1 | 2  
Onion



1 | 2  
Green Bell  
Pepper



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



18 oz | 36 oz  
Italian Chicken  
Sausage Mix



14 oz | 28 oz  
Marinara Sauce



18 oz | 36 oz  
Tortelloni  
Contains: Eggs,  
Milk, Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

**BIG BATCH**

This hearty crowd-pleaser feeds 2x the folks—  
perfect for a family dinner + leftovers!



**FAMILY  
DINNER**

Bring the gang together  
over a wholesome meal  
everyone will love.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 820



## 2X FLAVOR SAVOR

Refrigerate any leftover “lasagna” in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

### BUST OUT

- Large pot
- Large bowl
- Large pan
- Strainer
- Small bowl
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil (**two large pots for 8**). **Wash and dry produce.**
- Peel and mince or grate **garlic**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips.



### 4 COOK TORTELLONI

- Once water is boiling, add **tortelloni** to pot. Cook until tender and floating to the top, 3-4 minutes. Reserve **¼ cup pasta cooking water** (**½ cup for 8 servings**), then drain.



### 2 MIX GARLICKY RICOTTA

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **garlic**; cook, stirring, until fragrant and lightly browned, 30-60 seconds. Turn off heat; transfer to a small bowl. Wipe out pan.
- Add **ricotta** to bowl with garlic; mix to combine. Season with **salt** and **pepper**.



### 5 ASSEMBLE & BAKE “LASAGNA”

- Add **drained tortelloni** and **reserved pasta cooking water** to bowl with **filling and sauce**; stir to combine.
- Transfer **tortelloni mixture** to a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 8 servings**). Sprinkle with **mozzarella** and dollop with **garlicky ricotta**.
- Bake “**lasagna**” on top rack (**top and middle racks for 8**) until cheese melts and sauce is bubbly, 8-10 minutes.
- Remove from oven and let rest for 5 minutes.



### 3 MAKE FILLING

- Heat a **large drizzle of oil** in pan used for garlic over high heat. Add **sausage\***, **onion**, and **bell pepper**; cook, breaking up meat into pieces, until sausage is browned and cooked through and veggies are tender, 4-6 minutes (**for 8 servings, cook sausage and veggies in batches**). Transfer to a large bowl.
- Add **marinara** to bowl with **sausage mixture**. Stir to combine. Taste and season with **salt** and **pepper** if desired.



### 6 SERVE

- Serve **tortelloni “lasagna”** family style directly from the baking dish or divide between plates and serve.

\*Chicken Sausage is fully cooked when internal temperature reaches 165°.