



PORK SAUSAGE RIGATONI IN A CREAMY SAUCE

with Bell Pepper & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



1 | 2
Tomato



1 | 1
Lemon



9 oz | 18 oz
Italian Pork Sausage



1 tsp | 1 tsp
Chili Flakes



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 690



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 840



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 840



HELLO

RIGATONI

A tube-shaped noodle with little ridges that are perfect for catching flavorful sauces

ALLIUM-AZING

Why separate the scallion whites from the greens? The whites are better for cooking, while the greens are better for topping.

BUST OUT

- Large pot
- Strainer
- Zester
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 TSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces. Zest and quarter **lemon**.
- Remove **sausage*** from casing if necessary; discard casing.



4 COOK PASTA

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



2 COOK BELL PEPPER

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **bell pepper** and **scallion whites**; cook, stirring, until slightly softened, 3-4 minutes. Season with **salt** and **pepper**.



5 MAKE SAUCE

- Add **tomato** to pan with **sausage mixture** and cook until softened, 1-2 minutes. Reduce heat to medium low.
- Stir in **cream cheese, sour cream, half the Parmesan (save the rest for serving), ¼ cup reserved pasta cooking water, and 1 TBSP butter** until thoroughly combined. (For 4 servings, use ½ cup reserved pasta cooking water and 2 TBSP butter.)
- Season with **salt, pepper, and lemon zest** to taste. Add drained **rigatoni** and toss to coat. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**



3 COOK SAUSAGE

- Add **sausage** to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Season with **salt** and **pepper**. If you like things spicy, stir in a **pinch of chili flakes** and cook until fragrant, 15 seconds. **TIP: If there's excess grease in your pan, carefully pour it out.**

- Rinse **shrimp*** under cold water and pat dry with paper towels; season with **salt** and **pepper**. Swap in shrimp or **chicken sausage*** for pork sausage; cook, stirring frequently (**no need to break up shrimp into pieces!**), until cooked through, 3-4 minutes for shrimp or 4-6 minutes for sausage.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **scallion greens, remaining Parmesan**, and a **pinch of chili flakes** if desired. Serve with **lemon wedges** on the side.

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

*Shrimp are fully cooked when internal temperature reaches 145°.

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