



PORK SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini Ribbons & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Zucchini



6 oz | 12 oz
Spaghetti
Contains: Wheat



9 oz | 18 oz
Italian Pork
Sausage



1 TBSP | 2 TBSP
Tuscan Heat
Spice



14 oz | 28 oz
Marinara Sauce



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 880



10 oz | 20 oz
Ground Beef**
Calories: 960



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 880



HELLO

BOLOGNESE

Italian-spiced pork sausage adds fun flavor to this rich, tomatoey sauce.

RIBBON WINNER

If you don't have a peeler, we suggest very thinly slicing your zucchini lengthwise (still rotating as you go) in Step 1.

BUST OUT

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

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

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

🍖 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim ends from **zucchini**. Using a peeler, shave zucchini lengthwise into thin ribbons, rotating as you go, until you get to the seedy core; discard core.



4 SIMMER SAUCE

- Add **marinara** to pan with **sausage mixture**, then reduce heat to medium. Simmer until flavors meld and sauce has slightly reduced, 3-4 minutes.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



5 TOSS PASTA

- Add drained **spaghetti**, **¼ cup reserved pasta cooking water (½ cup for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)** to pan with **sauce**. Toss to thoroughly combine.
- Separate **zucchini ribbons** with your hands, then stir into pasta until slightly softened, 1-2 minutes. Taste and season with **salt** and **pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until spaghetti is thoroughly coated in sauce.**



3 COOK SAUSAGE

- While pasta cooks, remove **sausage*** from casing if necessary; discard casing. Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **garlic** and **Tuscan Heat Spice**; cook until fragrant, 30 seconds.

- 🍳 Swap in **chicken sausage*** or **ground beef*** for pork sausage.



6 SERVE

- Divide **pasta** between bowls; top with **Parmesan** and serve.