

## **INGREDIENTS**

2 PERSON | 4 PERSON



Zucchini



1 TBSP | 2 TBSP Italian Seasoning



Italian Chicken Sausage Mix



6 oz | 12 oz Spaghetti **Contains: Wheat** 



13.76 oz | 27.52 oz **Crushed Tomatoes** 



1 2 Chicken Stock Concentrate



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



3 TBSP | 6 TBSP







ANY ISSUES WITH YOUR ORDER?

# **HELLO**

### **SAUSAGE BOLOGNESE**

The classic meat sauce is enhanced with spice-flecked Italian chicken sausage.

# **CHICKEN SAUSAGE SPAGHETTI BOLOGNESE**

with Zucchini & Parmesan





#### **WORTH YOUR SALT**

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the noodles with enough seasoning (aka flavor) to complement the sauce.

### **BUST OUT**

- Large pot
- Large pan
- Baking sheet
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

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



### 1 PREP

- Heat broiler to high. Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons.



### **2 BROIL ZUCCHINI**

- Toss zucchini on a baking sheet with a large drizzle of olive oil, half the Italian Seasoning (you'll use the rest in the next step), salt, and pepper.
- Broil until browned and softened,
   5-7 minutes. TIP: Watch carefully to avoid burning.



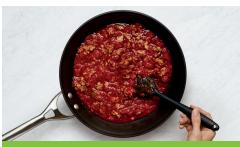
### **3 COOK SAUSAGE**

Meanwhile, heat a drizzle of olive oil
in a large pan over medium-high heat.
Add sausage\* and remaining Italian
Seasoning. Cook, breaking up meat
into pieces, until browned and cooked
through, 4-6 minutes.



## 4 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, then drain and set aside.



# 5 SIMMER SAUCE

While pasta cooks, stir crushed tomatoes, stock concentrate, and 1 tsp sugar (2 tsp for 4 servings) into pan with sausage. Season generously with salt (we used ½ tsp; ¾ tsp for 4) and pepper. Bring to a simmer and cook until reduced. 5-7 minutes.



#### **6 FINISH & SERVE**

- Stir sour cream and 1 TBSP butter
  (2 TBSP for 4 servings) into pan with
  sauce until melted and combined.
  Add zucchini and drained spaghetti;
  toss to coat. (TIP: If your pan isn't large
  enough, carefully pour everything
  back into empty pasta pot.) If needed,
  stir in reserved pasta cooking
  water 1 TBSP at a time until pasta is
  thoroughly coated in sauce. Taste and
  season with salt and pepper.
- Divide pasta between bowls. Sprinkle with Parmesan and serve.

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