



Pork Sausage & Zucchini Rigatoni Rosa

with Cream Cheese, Parm & Arugula Salad

20-Min Meal

20 Minutes · Calories: 1100 · Protein: 40 g



Ingredients



Chili Flakes



Arugula



Parmesan
Cheese



Zucchini



Chicken Stock
Concentrate



Cream
Cheese



Italian Pork
Sausage



Rigatoni
Pasta



Tomato
Paste



Garlic



Lemon

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Rigatoni

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

Before you start Flavor Boost

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that'll give your dish delicious depth. Stirring it in and giving it a minute to cook in Step 3 will help the tomato paste caramelize, giving your sauce a huge hit of umami.

Cooking tools

large pan, large pot, strainer, whisk, large bowl

Pantry ingredients

kosher salt, black pepper, cooking oil, sugar, butter, olive oil

Nutrition

Nutrients	per serving
Calories:	1100
Total Fat:	67g
Saturated Fat:	26g
Sodium:	1410mg
Total Carbohydrate:	82g
Dietary Fiber:	6g
Added Sugars:	2g
Protein:	40g

Allergens

parmesan cheese (contains: milk), cream cheese (contains: milk), rigatoni pasta (contains: wheat), butter (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 Cook Pasta & Prep

- Wash and dry produce.
- Bring a large pot of **salted water** to a boil. Once water is boiling, add **rigatoni**; cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water (1½ cups for 4 servings)**, then drain and set aside.
- Meanwhile, trim and halve **zucchini** lengthwise; slice crosswise into ¼-inch-thick half-moons. Peel and mince or grate **garlic**. Quarter **lemon**.



3 Make Sauce

- Stir **garlic** and **tomato paste** into pan with **sausage**; cook until garlic is fragrant, tomato paste is well distributed, and sausage is fully cooked, 1-2 minutes.
- Stir in **cream cheese, stock concentrate, ½ cup reserved pasta cooking water (ladle straight from the pot if pasta hasn't finished cooking yet), 1 TBSP butter, ½ tsp sugar, and a pinch of chili flakes** to taste. **(For 4 servings, use ¾ cup reserved pasta cooking water, 2 TBSP butter, and 1 tsp sugar.)** Remove from heat.

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



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.



2 Cook Zucchini & Sausage

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini**; season with **salt and pepper**. Cook, stirring occasionally, until browned and tender, 5-6 minutes. Remove pan from heat; transfer zucchini to a plate.
- Remove **sausage*** from casing if necessary; discard casing. Heat another **drizzle of oil** in same pan over medium-high heat. Add sausage to pan and cook, breaking up meat into pieces, until almost cooked through, 3-4 minutes **(it'll finish cooking in the next step)**.



4 Finish & Serve

- Add **drained rigatoni** and **zucchini** to pan with **sauce**. Stir in **half the Parmesan**. Season with **salt and pepper** to taste. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- In a large bowl, whisk together **juice from half the lemon (whole lemon for 4 servings), 1 TBSP olive oil (2 TBSP for 4), salt, and pepper**. Add **arugula** and toss to coat.
- Divide **pasta** between bowls and top with remaining Parmesan. Serve with **arugula salad** and any **remaining lemon wedges** on the side.

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