# **CHICKEN SAUSAGE RIGATONI**

in a Creamy Pink Sauce with Bell Pepper & Parmesan





4 oz | 8 oz Cream Sauce Base **Contains: Milk** 

¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



\*The ingredient you received may be a different color.

# HELLO

## **RIGATONI**

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

5



#### **PASTA PERFECTION**

If you want to check if your rigatoni is *al dente,* Italian for "to the tooth," give one a taste! It should be mostly tender but still have a firm center.

## BUST OUT

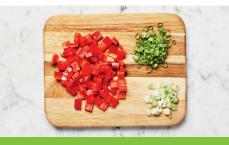
- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Sugar (**1 tsp** | **2 tsp**)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

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



## 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Core, deseed, and dice **bell pepper**. Trim and thinly slice **scallions**, separating whites from greens.

**4 START SAUCE** 

• While pasta cooks, stir Italian

Seasoning, tomato paste, and 1 tsp

sugar (2 tsp for 4 servings) into pan

with sausage mixture until coated.

Bring to a simmer and cook for 1 minute, then reduce heat to low.

• Pour in ¼ cup plain water (½ cup for 4).



#### 2 COOK PEPPER & SAUSAGE

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add bell pepper and cook until lightly browned and slightly softened, 3-4 minutes.
- Add sausage\* and scallion whites to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with salt and pepper.



## **3 COOK PASTA**

- Once water is boiling, add rigatoni to pot. Cook until al dente, 10-12 minutes.
- Reserve 1/2 cup pasta cooking water, then drain.



#### **5 FINISH SAUCE**

- Cut top off carton of **cream sauce base** to open fully; pour contents into pan with **sauce**. Using a spoon or spatula, scrape any remaining sauce from carton into pan.
- Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted. Season with salt and pepper.



## 6 FINISH & SERVE

- Add drained rigatoni to pan with sauce; toss to coat. If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide **pasta** between bowls and top with **Parmesan**. Sprinkle with a **pinch of chili flakes** if desired. Garnish with **scallion greens** and serve.