

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Bell Pepper*



2 | 2 Scallions



9 oz | 18 oz Italian Chicken Sausage Mix**



6 oz | 12 oz Rigatoni Pasta Contains: Wheat



1 TBSP | 2 TBSP Italian Seasoning



1.5 oz | 3 oz Tomato Paste



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.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

PINK SAUCE

A rich, creamy tomato sauce with a blush hue that pairs perfectly with crumbled sausage and pasta

CHICKEN SAUSAGE RIGATONI

in a Creamy Pink Sauce with Bell Pepper & Parmesan



PREP: 5 MIN COOK: 20 MIN CALORIES: 870

14



PASTA PERFECTION

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



- 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 produce.**
- Core, deseed, and dice bell pepper.
 Trim and thinly slice scallions, separating whites from greens.



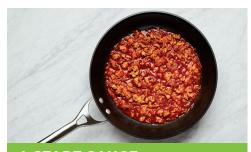
2 COOK PEPPER & SAUSAGE

- 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, stirring occasionally, until al dente, 9-11 minutes.
- Reserve 1/2 cup pasta cooking water, then drain.



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.
- Pour in ¼ cup plain water (½ cup for 4).
 Bring to a simmer and cook for
 1 minute, then reduce heat to low.



5 FINISH SAUCE

 Add cream sauce base to pan with sauce. 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. Garnish with scallion greens and serve.

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