



PORK SAUSAGE RIGATONI ROSA

with Cream Cheese, Zucchini & Parm

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



1 | 2
Zucchini



1 Clove | 2 Cloves
Garlic



9 oz | 18 oz
Italian Pork
Sausage



1.5 oz | 3 oz
Tomato Paste



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 tsp | 1 tsp
Chili Flakes



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast
Strips

Calories: 810



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 880



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 940



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

JUST IN CASE

To remove sausage casings, use the tip of your knife or kitchen shears and make a shallow slit along the length of the sausage, then peel away and discard.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh
(646) 846-3663
HelloFresh.com

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

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

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



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**.



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 pasta cooking water, 2 TBSP butter, and 1 tsp sugar.) Remove from heat.



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; discard casing.
- Heat another **drizzle of oil** in same pan over medium-high heat. Add sausage; cook, breaking up meat into pieces, until almost cooked through, 3-4 minutes (it'll finish cooking in the next step).

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or **chicken sausage*** (no need to remove casing—there is none!) for pork sausage.



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

WK 45-6