



CHICKEN SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Zucchini



1 TBSP | 2 TBSP
Italian Seasoning



9 oz | 18 oz
Italian Chicken
Sausage Mix



6 oz | 12 oz
Spaghetti
Contains: Wheat



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Chicken Stock
Concentrate



2 TBSP | 2 TBSP
Sour Cream
Contains: Milk



¼ Cup | ¼ Cup
Parmesan Cheese
Contains: Milk

HELLO

SAUSAGE BOLOGNESE

The classic meat sauce gets a flavorful upgrade with spice-flecked Italian chicken sausage.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 850



NOODLE ON IT

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

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1 PREP

- Adjust rack to top position and 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** and season with half the **Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**.
- Broil on top rack 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 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 kosher salt) and **pepper**. (Use **¾ tsp kosher salt for 4.**) 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**. Add **spaghetti** and **zucchini**; toss to coat. (TIP: **If your pan isn't large enough, 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 between bowls. Sprinkle with **Parmesan** and serve.

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