



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 TBSP | 2 TBSP  
Italian Seasoning



9 oz | 18 oz  
Italian Chicken  
Sausage Mix



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 | 2  
Chicken Stock  
Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

HELLO

## HALL OF FAME

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

# CHICKEN SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini & Parmesan

HALL OF FAME



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





## WORTH YOUR SALT

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

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 PREP

- 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 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, stirring occasionally, 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; ¾ tsp for 4) and **pepper**. 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 drained **spaghetti** and **zucchini**; toss to coat. (If your pan isn't large enough, carefully 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 **pasta** between bowls. Sprinkle with **Parmesan** and serve.

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