



# CHICKEN SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini and Parmesan



## HELLO BOLOGNESE

Italian-spiced chicken sausage adds fun flavor to this rich, tomatoey sauce.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 880**



Zucchini



Italian Seasoning



Italian Chicken Sausage Mix



Sour Cream  
(Contains: Milk)



Crushed Tomatoes



Spaghetti  
(Contains: Wheat)



Chicken Stock Concentrate



Parmesan Cheese  
(Contains: Milk)



## START STRONG

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
- Olive oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini **1** | **2**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Italian Chicken Sausage Mix\* **9 oz** | **18 oz**
- Spaghetti **6 oz** | **12 oz**
- Crushed Tomatoes **13.76 oz** | **27.52 oz**
- Chicken Stock Concentrate **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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

## WINE CLUB

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## 1 PREP

Adjust rack to top position and heat broiler to high or oven to 500 degrees. 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.



## 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.



## 2 BROIL ZUCCHINI

Toss **zucchini** on a baking sheet with a large drizzle of **olive oil** and season with **salt**, **pepper**, and half the **Italian Seasoning** (you'll use the rest later). Broil or bake on top rack until browned and softened, 5-7 minutes. (**TIP:** Watch carefully to avoid burning.) Remove zucchini from oven.



## 5 SIMMER SAUCE

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; use ¾ tsp for 4) and **pepper**. Bring to a simmer and cook until reduced, 5-7 minutes.



## 3 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken sausage** and remaining **Italian Seasoning**. Cook, breaking up meat into pieces, until cooked through and browned, 5-7 minutes.



## 6 FINISH AND SERVE

Stir **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) into pan. Add **spaghetti** and **zucchini**; toss to coat. (If your pan isn't large enough, pour everything back into large 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 and sprinkle with **Parmesan**.

## CRUMB'S THE WORD

Have toasted breadcrumbs on hand? Try sprinkling some over your finished dish for added flair.

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