



# CREAMY RIGATONI WITH PORK SAUSAGE

plus Philadelphia Cream Cheese, Broccoli, Lemon & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Broccoli Florets



1 | 1  
Lemon



6 oz | 12 oz  
Rigatoni Pasta  
Contains: Wheat



9 oz | 18 oz  
Italian Pork Sausage



4 TBSP | 8 TBSP  
Philadelphia Cream Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Chicken Stock Concentrate



1/4 Cup | 1/2 Cup  
Parmesan Cheese  
Contains: Milk

\*\*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.



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



9 oz | 18 oz  
Italian Chicken Sausage\*\*

Calories: 920



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 980



### PHILADELPHIA CREAM CHEESE

Transform your recipe with the rich, creamy taste of Philadelphia. Made with only the freshest milk and cream.



# HELLO FRESH

## HELLO

### RIGATONI

A tube-shaped noodle with little ridges that are perfect for catching flavorful sauces

### JUST IN CASE

Our preferred technique for removing sausage casing, as you will in step 4? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

### BUST OUT

- Large pot
- Strainer
- Medium bowl
- Plastic wrap
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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

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



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Quarter **lemon**.



### 4 COOK SAUSAGE

- Remove **sausage\*** from casing; discard casing.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: Drain any excess grease from pan if necessary.**

 Swap in **chicken sausage\*** for pork sausage. (No need to discard casing—there is none!)



### 2 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **¾ cup pasta cooking water** (1 cup for 4 servings), then drain. **TIP: If your water isn't boiling yet, get started on the next steps!**



### 5 FINISH PASTA

- Reduce heat to medium low. Stir **Philadelphia cream cheese, sour cream, garlic powder, stock concentrate, ¼ cup pasta cooking water** (⅓ cup for 4 servings), **2 TBSP butter** (4 TBSP for 4), and a **big squeeze of lemon juice** into pan with **sausage**. Season with **salt** and **pepper**. **TIP: If you've got some on hand, add a pinch of chili flakes from your pantry for a spicy kick.**
- Add **rigatoni** and **broccoli**. Cook, stirring, until pasta is coated in a creamy sauce. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**



### 3 COOK BROCCOLI

- Place **broccoli** in a medium, microwave-safe bowl (use a **large bowl for 4 servings**) and cover with plastic wrap. Microwave until tender, 1-2 minutes. **TIP: No microwave? No problem! In the last 2-4 minutes of cooking pasta, add broccoli to boiling water and cook with pasta until tender.**



### 6 SERVE

- Divide **pasta** between bowls. Top with a **squeeze of lemon juice**. Sprinkle with **Parmesan** and serve with any **remaining lemon wedges** on the side.