



ORECCHIETTE PORK SAUSAGE BOLOGNESE

with Parsley & Parmesan



HELLO

ALL NATURAL
Longhini
EST. 1950

LONGHINI PORK SAUSAGE
Since 1950, Longhini has been making quality, authentic Italian sausage in Connecticut using recipes passed down from generation to generation.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 830



Carrot



Yellow Onion



Italian Seasoning



Parsley



Chicken Stock Concentrate



Longhini Italian Pork Sausage



Orecchiette Pasta
(Contains: Wheat)



Roma Tomato



Tomato Paste



Parmesan Cheese
(Contains: Milk)

START STRONG

Our preferred technique for removing sausage casing, as you will in step 1? 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

- Medium pot
- Peeler
- Strainer
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Carrot **3 oz** | **6 oz**
- Yellow Onion **1** | **2**
- Longhini Italian Pork Sausage* **9 oz** | **18 oz**
- Orecchiette Pasta **6 oz** | **12 oz**
- Italian Seasoning **1 tsp** | **2 tsp**
- Roma Tomato **1** | **2**
- Parsley **¼ oz** | **½ oz**
- Tomato Paste **1.5 oz** | **3 oz**
- Chicken Stock Concentrate **1** | **2**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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



1 START PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim, peel, and dice **carrot** into ¼-inch pieces. Halve, peel, and dice **onion**. Remove **sausage** from casing; discard casing.



4 COOK SAUSAGE & TOMATO

Push **carrot** and **onion** to one side of pan. (**TIP:** Depending on the size of your pan, you may need to set veggies aside in a small bowl.) Add **sausage** to empty side (and a drizzle of olive oil if pan seems dry). Cook sausage, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**TIP:** Carefully pour out any excess grease in pan.) Add **tomato** (return veggies to pan now if set aside); cook, stirring occasionally, until softened, 1-2 minutes. Season with **salt** and **pepper**.

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2 COOK PASTA

Once water is boiling, add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 13-15 minutes. Drain and set aside.



5 MAKE BOLOGNESE

Add **tomato paste** and stir until well combined, 1 minute. Stir in **1 cup water** (1½ cups for 4 servings) and **stock concentrate**. Bring to a boil, then reduce to a low simmer. Add drained **orecchiette**; cook, stirring occasionally, until sauce is thickened, 3-5 minutes. Reduce heat to low.



3 COOK VEGGIES & FINISH PREP

While orecchiette cooks, heat a drizzle of **olive oil** in a large, preferably tall-sided, pan over medium-high heat. Add **carrot** and **onion**. Cook, stirring, until softened, 6-8 minutes. Add **Italian Seasoning** and season with **salt** and **pepper**. Meanwhile, dice **tomato**. Mince **parsley**.



6 FINISH & SERVE

Stir in **1 TBSP butter** (2 TBSP for 4 servings), half the **Parmesan**, and half the **parsley**. Season with **salt** and **pepper**. Divide **pasta** between bowls. Top with remaining Parmesan and parsley and serve.

PASTA-BILITIES

This hearty sauce would also be delicious with spaghetti or pappardelle.

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