



# PORK SAUSAGE ORECCHIETTE BOLOGNESE

with Zucchini & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 1  
Zucchini



6 oz | 12 oz  
Orecchiette Pasta  
Contains: Wheat



9 oz | 18 oz  
Italian Pork  
Sausage



1 TBSP | 2 TBSP  
Tuscan Heat  
Spice



14 oz | 28 oz  
Marinara Sauce



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

## HELLO

### BOLOGNESE

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



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 950



# HELLO FRESH

## JUST IN CASE

Our preferred technique for removing sausage casing, as you will in step 3? 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
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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



## 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons.



## 4 SIMMER SAUCE

- Add **marinara** to pan with **sausage mixture**, then reduce heat to medium. Simmer until flavors meld and sauce is slightly reduced, 3-4 minutes.



## 2 COOK PASTA

- Once water is boiling, add **orecchiette** to pot. Cook until al dente, 13-15 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



## 5 TOSS PASTA

- Add drained **orecchiette**, **¼ cup reserved pasta cooking water (½ cup for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)** to pan with **sauce**. Toss to thoroughly combine.
- Stir in **zucchini**. Taste and season with **salt** and **pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until everything is thoroughly coated in sauce.**



## 3 COOK ZUCCHINI & SAUSAGE

- While pasta cooks, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring occasionally, until browned, 5-6 minutes. Transfer to a plate; wipe out pan.
- Once zucchini is done, remove **sausage\*** from casing; discard casing.
- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **garlic** and **Tuscan Heat Spice**; cook until fragrant, 30 seconds.



## 6 SERVE

- Divide **pasta** between bowls; top with **Parmesan** and serve.

WK 19-25