

INGREDIENTS







1 | 2 Roma Tomato



9 oz | 18 oz Italian Pork Sausage



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk





2 | 2 Scallions



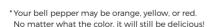
1 | 1 Lemon



6 oz | 12 oz Rigatoni Pasta Contains: Wheat



4 TBSP | 8 TBSP Sour Cream Contains: Milk



HELLO

RIGATONI

Named after *rigato*, the Italian word for "lined," this tube-shaped pasta's ridged exterior is perfect for clinging to a creamy sauce.

PORK SAUSAGE RIGATONI IN A CREAMY SAUCE

with Bell Pepper & Lemon



PREP: 10 MIN COOK: 2

COOK: 25 MIN

CALORIES: 900

23



ZEST FOR LIFE

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon then mince it

BUST OUT

- Large pot
- Zester
- · Large pan
- Strainer
- Kosher salt
- Black pepper
- 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 all produce.
- Halve, core, and thinly slice bell pepper into strips. Trim and thinly slice **scallions**, separating whites from greens. Dice tomato into ½-inch pieces. Zest and quarter lemon.
- Remove sausage* from casing: discard casina.



2 COOK BELL PEPPER

• Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add bell pepper and scallion whites; cook, stirring, until slightly softened. 3-4 minutes. Season with salt and pepper.



3 COOK SAUSAGE

Add sausage to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with salt and pepper. TIP: If there's excess grease in your pan, carefully pour it out.



4 COOK PASTA

- Once water is boiling, add rigatoni to pot. Cook until al dente, 9-11 minutes.
- Reserve 1/2 cup pasta cooking water. then drain.



- Once sausage is cooked through, add tomato to pan. Cook until softened. 1-2 minutes. Reduce heat to medium low.
- Stir in cream cheese, sour cream, half the **Parmesan** (save the rest for serving), 1/4 cup reserved pasta cooking water, and 1 TBSP butter until thoroughly combined. (Use 1/3 cup reserved pasta cooking water and 2 TBSP butter for 4 servings.)
- Season with salt, pepper, and lemon zest to taste. Add drained rigatoni and toss to coat. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.



6 SERVE

• Divide **pasta** between bowls. Sprinkle with **scallion greens** and remaining Parmesan. Serve with lemon wedges on the side