

# **INGREDIENTS**

2 PERSON | 4 PERSON



Bell Pepper\*



Italian Pork Sausage



6 oz | 12 oz Penne Pasta



4 oz | 8 oz Cream Sauce Base Contains: Milk



1 | 1 Chili Pepper



1 Clove | 2 Cloves Garlic



1.5 oz | 3 oz Tomato Paste



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

\*The ingredient you received may be a different color.

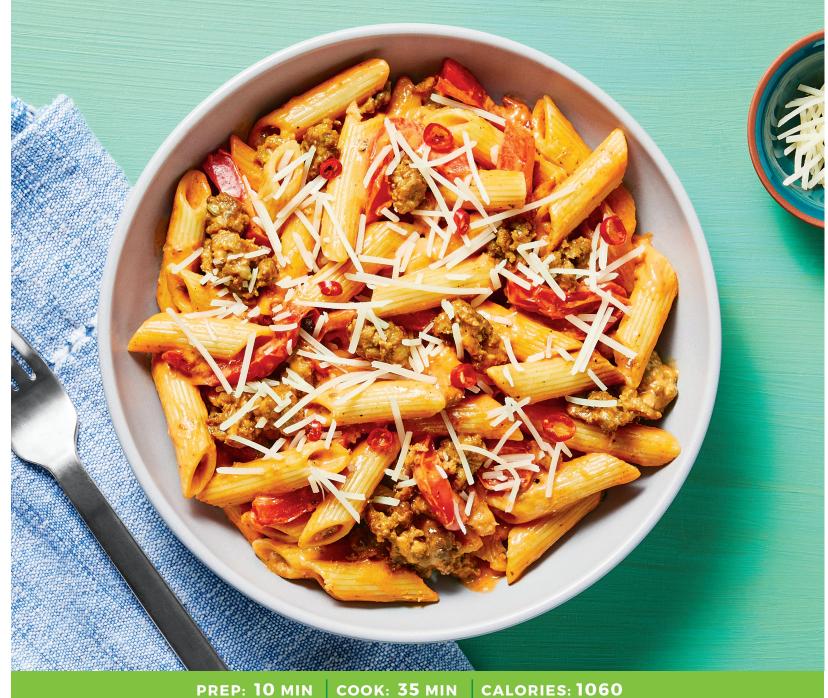
## HELLO

# **ROASTED GARLIC**

Roasting garlic brings out its natural sweetness and fills your home with an irresistible aroma.

# PORK SAUSAGE & ROASTED BELL PEPPER PASTA

with Creamy Parmesan Garlic Tomato Sauce





#### **SOME LIKE IT HOT**

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in the sauce in step 4, being sure to taste as you go. You're the chef. after all.

## **BUST OUT**

- Large pot
- Baking sheet
- Aluminum foil
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 6 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

  Contains: Milk

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 HelloFresh.com

\* Pork Sausage is fully cooked when internal temperature



#### 1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of salted water to a boil.
   Wash and dry all produce.
- Halve bell pepper; discard stem and seeds. Peel garlic. Thinly slice chili.
   Remove sausage\* from casing; discard casing.



## **2 ROAST PEPPER & GARLIC**

- Drizzle each bell pepper half with oil and season with salt and pepper; place cut sides down on a lightly oiled baking sheet.
- Place whole garlic clove in the center of a small piece of foil. Drizzle with oil; season with salt and pepper. Cinch into a packet and place on same sheet.
- Roast on middle rack until pepper is lightly charred and garlic is softened, 20-25 minutes.



#### **3 COOK PASTA**

- Once water is boiling, add penne to pot. Cook until al dente, 9-11 minutes.
- Reserve 1 cup pasta cooking water
   (2 cups for 4 servings), then drain.



## **4 START SAUCE**

- While pasta cooks, heat a drizzle of olive oil in a large pan over mediumhigh heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through,
   4-6 minutes. (TIP: If there's excess grease in your pan, carefully pour it out.) If desired, stir in a pinch of chili; cook until fragrant, 15 seconds.
- Add tomato paste and ½ cup reserved pasta cooking water (¾ cup for 4 servings). Simmer until thickened, 2-3 minutes more. Turn off heat.



 Carefully transfer roasted bell pepper and garlic to a cutting board. Thinly slice bell pepper into strips; mash

garlic with a fork.

carton sides.

- Return pan with sausage mixture to low heat; stir in garlic. Pour in cream sauce base. TIP: Cut top off carton to open fully; transfer contents, using a spoon or spatula to scrape sauce from
- Stir in bell pepper, drained penne, half the Parmesan (save the rest for serving), and 2 TBSP butter (4 TBSP for 4 servings). TIP: If needed, add more reserved cooking water a splash at a time until pasta is coated in sauce.



## 6 SERVE

 Season pasta with salt and pepper and divide between bowls. Sprinkle with remaining Parmesan and, if desired, a pinch of remaining chili. Serve.

1K 23-5