



PORK SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini Ribbons and Parmesan



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 930



Garlic



Zucchini



Tuscan Heat Spice



Parmesan Cheese
(Contains: Milk)



Spaghetti
(Contains: Wheat)



Italian Pork Sausage



Marinara Sauce

START STRONG

To remove the casings in step 3, cut a slit on the sausage lengthwise from end to end, peel the casing back, and push the sausage meat out.

BUST OUT

- Large 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**

- Garlic **2 Cloves** | **4 Cloves**
- Spaghetti **6 oz** | **12 oz**
- Zucchini **1** | **2**
- Italian Pork Sausage* **9 oz** | **18 oz**
- Tuscan Heat Spice **1 TBSP** | **2 TBSP**
- Marinara Sauce **14 oz** | **28 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Mince **garlic**. Trim ends from **zucchini**. Shave zucchini lengthwise into thin ribbons using a peeler, rotating as you go. Stop once you get to the seedy core; discard core.



4 SIMMER SAUCE

Once **sausage** is fully cooked, add **marinara sauce** to pan and reduce heat to medium. Simmer until flavors meld and sauce is slightly reduced, 3-4 minutes.



2 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain.



5 TOSS PASTA

Add **spaghetti**, **¼ cup reserved cooking water** (½ cup for 4 servings), and **1 TBSP butter** (2 TBSP for 4) to pan with **sauce**. Toss to thoroughly combine. Separate **zucchini ribbons** with your hands, then stir into pasta until slightly softened, 1-2 minutes. Taste and season with **salt** and **pepper**. **TIP:** If sauce is too thick, add another splash of reserved cooking water.



3 COOK SAUSAGE

While pasta cooks, remove **sausage** from casings; discard casings. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes. Stir in **garlic** and **Tuscan Heat Spice**; cook until fragrant, 30 seconds to 1 minute.



6 SERVE

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

GADZUKES

Try zucchini ribbons tossed with a simple dressing of olive oil, lemon juice, salt, and pepper for an easy, no-cook side.

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