



PORK SAUSAGE & ROASTED BELL PEPPER PASTA

with Creamy Parmesan Garlic Tomato Sauce



HELLO

ROASTED GARLIC

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

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 1060**



Bell Pepper*



Italian Pork Sausage



Cavatappi Pasta
(Contains: Wheat)



Cream Sauce Base
(Contains: Milk)



Chili Pepper



Garlic



Tomato Paste



Parmesan Cheese
(Contains: Milk)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

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

BUST OUT

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

INGREDIENTS

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

- Bell Pepper 1 | 2
- Chili Pepper 1 | 1
- Italian Pork Sausage* 9 oz | 18 oz
- Garlic 1 Clove | 2 Cloves
- Cavatappi Pasta 6 oz | 12 oz
- Tomato Paste 1.5 oz | 3 oz
- Cream Sauce Base 4 oz | 8 oz
- Parmesan Cheese ¼ Cup | ½ Cup

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



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.



4 MAKE SAUCE

While pasta cooks, 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, 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.

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2 ROAST PEPPER & GARLIC

Drizzle **bell pepper halves** with **oil** and season with **salt** and **pepper**; place cut sides down on a lightly **oiled** baking sheet. Place **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 until pepper is lightly charred and garlic is softened, 20-25 minutes.



5 FINISH PASTA

Transfer roasted **bell pepper** and **garlic** to a cutting board. Thinly slice bell pepper into strips; mash garlic with a fork. Return pan with **sauce** to low heat; stir in garlic. Pour in **cream sauce**. (**TIP:** Cut top off carton to open fully; transfer contents using a spoon or spatula to scrape sauce from carton sides.) Stir in bell pepper, **cavatappi**, 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.



3 COOK PASTA

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



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.

VEG OUT!

For a vegetarian version, swap out the sausage for more cooked veggies like mushrooms or zucchini.

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