



## INGREDIENTS

2 PERSON | 4 PERSON



**6 oz | 12 oz**  
Rigatoni Pasta  
Contains: Wheat



**1 | 2**  
Zucchini



**1 Clove | 2 Cloves**  
Garlic



**9 oz | 18 oz**  
Longhini's Pork Sausage



**1.5 oz | 3 oz**  
Tomato Paste



**4 TBSP | 8 TBSP**  
Cream Cheese  
Contains: Milk



**1 | 2**  
Chicken Stock Concentrate



**1 tsp | 1 tsp**  
Chili Flakes



**½ Cup | 1 Cup**  
Parmesan Cheese  
Contains: Milk

## HELLO

### ROSA

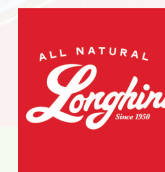
Meaning “pink” in Italian, this creamy tomato sauce adds richness to sausage-and-zucchini-studded rigatoni.

# PORK SAUSAGE RIGATONI ROSA

with Zucchini & Parm



**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 920**



### LONGHINI'S PORK SAUSAGE

Since 1950, Longhini has been making quality, authentic Italian sausage in Connecticut using recipes passed down from generation to generation.





## STAR(CH) OF THE SHOW

Our test kitchen's secret to luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka make it nice and smooth).

## BUST OUT

- Large pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ 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 COOK PASTA & PREP

- **Wash and dry produce.**
- Bring a large pot of **salted water** to a boil. Once water is boiling, add **rigatoni**; cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), then drain and set aside.
- Meanwhile, trim and halve **zucchini** lengthwise; slice crosswise into ¼-inch-thick half-moons. Peel and mince or grate **garlic**.



## 3 MAKE SAUCE

- Stir **garlic** and **tomato paste** into pan with **sausage**; cook until garlic is fragrant, tomato paste is well distributed, and sausage is fully cooked, 1-2 minutes.
- Stir in **cream cheese**, **stock concentrate**, ½ cup **reserved pasta cooking water** (ladle straight from the pot if pasta hasn't finished cooking yet), **1 TBSP butter**, ½ tsp **sugar**, and a **pinch of chili flakes** to taste. (For 4 servings, use ¾ cup pasta cooking water, 2 TBSP butter, and 1 tsp sugar.) Remove from heat.



## 2 COOK ZUCCHINI & SAUSAGE

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 5-6 minutes. Remove pan from heat; transfer zucchini to a plate.
- Remove **sausage\*** from casing; discard casing.
- Heat another **drizzle of oil** in same pan over medium-high heat. Add sausage; cook, breaking up meat into pieces, until almost cooked through, 3-4 minutes (it'll finish cooking in the next step).



## 4 FINISH & SERVE

- Add drained **rigatoni** and **zucchini** to pan with **sauce**. Stir in **half the Parmesan**. Season with **salt** and **pepper** to taste. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Divide between bowls; top with remaining Parmesan and serve.

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