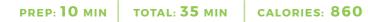
HALL OF FAME **TUSCAN SAUSAGE AND PEPPER SPAGHETTI**

with Tomatoes and Parmesan



HELLO -**HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



Bell Pepper*

Yellow Onion



Tuscan Heat

Spice





Spaghetti (Contains: Wheat)

Chicken Stock Concentrate

Diced Tomatoes

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

To remove the casings in step 1. 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
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

INGREDIENTS	
Ingredient 2-person 4-person	
Yellow Onion	1 1
Bell Pepper	1 1
Parsley	¼ oz ¼ oz
• Sweet Italian Pork Sausage* 9 oz 18 oz	
• Tuscan Heat Spice 🧹	1 TBSP 2 TBSP
• Spaghetti	6 oz 12 oz
• Diced Tomatoes	14 oz 28 oz
Chicken Stock Concen	trate 1 2
Parmesan Cheese	1/4 Cup 1/2 Cup

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







PREP

Bring a large pot of salted water to a boil. Wash and dry all produce. Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **bell pepper**. Mince parsley leaves and stems. Remove sausage from casings; discard casings.



Heat a large drizzle of **oil** in a large pan over medium-high heat. Add onion, **bell pepper**, and half the **Tuscan Heat Spice**. Cook, stirring, until slightly softened, 3-4 minutes.



COOK SAUSAGE Add sausage and another drizzle of **oil** to pan. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.



COOK PASTA

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



SIMMER SAUCE Once **sausage** is cooked through, add diced tomatoes to pan. Season with **salt**, **pepper**, and remaining **Tuscan Heat Spice**. Bring to a boil, then lower heat and let simmer while spaghetti cooks. After you've drained spaghetti, stir stock concentrate and ³/₄ cup reserved pasta cooking water (1 cup for 4 servings) into pan. Continue simmering until slightly reduced, 1-2 minutes more.



FINISH AND SERVE O Add **spaghetti** to pan; toss to coat. (For 4 servings, carefully transfer everything into pot used for pasta.) Stir in 1 TBSP butter (2 TBSP for 4), half the parsley, and half the Parmesan. (TIP: If pasta seems dry, add more reserved pasta cooking water as needed.) Season with salt and pepper. Divide between bowls and sprinkle with remaining parsley and Parmesan.

GOTTA KICK IT UP!-

Have chili flakes on hand? Sprinkle some over vour finished dish for extra heat.

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