



PORK SAUSAGE SPAGHETTI ALLA POSITANO

with Tomato, Zucchini, and Lemon



HELLO

GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 990



Spaghetti
(Contains: Wheat)



Roma Tomato



Chili Pepper



Garlic Herb Butter
(Contains: Milk)



Zucchini



Lemon



Sweet Italian
Pork Sausage



Parmesan Cheese
(Contains: Milk)

START STRONG

Salt your pasta cooking water generously—it should taste very well seasoned but not overwhelmingly strong. This will give the spaghetti just enough flavor to complement the sauce.

BUST OUT

- Large pot
- Strainer
- Small bowl
- Large pan
- Olive oil (4 tsp | 4 tsp)

INGREDIENTS

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

- Spaghetti **6 oz | 12 oz**
- Zucchini **1 | 2**
- Roma Tomato **1 | 2**
- Lemon **1 | 2**
- Chili Pepper **1 | 1**
- Sweet Italian Pork Sausage* **9 oz | 18 oz**
- Garlic Herb Butter **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**

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

WINE CLUB

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1 COOK PASTA

Bring a large pot of **salted water** to a boil. Once boiling, add **spaghetti** and cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **½ cup cooking water** (1 cup for 4 servings), then drain.



4 COOK SAUSAGE AND TOMATO

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Drain any excess fat from pan. Stir in **tomato** and a pinch of **chili**. Cook until slightly softened, about 1 minute.



2 PREP

Meanwhile, **wash and dry all produce**. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Dice **tomato**; toss in a small bowl with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Quarter **lemon**. Thinly slice half the **chili** (if you like spicy food, slice the whole thing). Remove **sausage** from casings; discard casings.



5 TOSS PASTA

Add **spaghetti**, **garlic herb butter**, **¼ cup pasta cooking water** (⅓ cup for 4 servings), half the **Parmesan**, and **2 tsp lemon juice** (1 TBSP for 4 servings) to pan. Toss until thoroughly combined. (**TIP:** If needed, add remaining cooking water, a splash at a time, until pasta is coated in sauce.) Stir in half the **zucchini** and season with plenty of **salt** and **pepper**.



3 COOK ZUCCHINI

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 5-6 minutes. Turn off heat; transfer to a plate.



6 FINISH AND SERVE

Divide **pasta** between bowls. Top with remaining **zucchini** and **Parmesan**. Garnish with a pinch of remaining **chili**, if desired. Serve with remaining **lemon wedges** on the side.

PUCKER UP

A splash of lemon juice adds a burst of tangy-fresh flavor to this rich dish.

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