



CHICKEN SAUSAGE AND SWEET PEA GEMELLI

with Parmesan



HELLO GEMELLI PASTA

This twisty noodle's nooks are perfect for clinging onto creamy, cheesy sauce.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 880



Lemon



Gemelli Pasta
(Contains: Wheat)



Tuscan Heat
Spice



Parmesan Cheese
(Contains: Milk)



Chili Pepper



Italian Chicken
Sausage Mix



Cream Cheese
(Contains: Milk)



Peas

START STRONG

Whenever you're cooking pasta, make it a habit to save some cooking water! The starch that the pasta releases while cooking helps emulsify sauces (aka makes them nice and smooth).

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Lemon 1 | 2
- Chili Pepper 1 | 1
- Gemelli Pasta 6 oz | 12 oz
- Italian Chicken Sausage Mix* 9 oz | 18 oz
- Tuscan Heat Spice 1 TBSP | 1 TBSP
- Cream Cheese 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Peas 6 oz | 12 oz

* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Zest and quarter **lemon** (quarter both lemons for 4 servings). Thinly slice **chili**, removing seeds for less heat.



4 SEASON SAUSAGE

Stir half the **Tuscan Heat Spice** (use all for 4 servings), half the **lemon zest**, and a pinch of **chili** and **salt** (we used ½ tsp; use ¾ tsp for 4) into pan with **sausage**. Cook, stirring, 30 seconds to 1 minute.



2 COOK PASTA

Once water is boiling, add **gemelli** to pot. Cook until al dente, 9-11 minutes. Reserve **¾ cup pasta cooking water** (1 cup for 4 servings), then drain.



5 MAKE SAUCE

Stir **½ cup reserved pasta cooking water** (¾ cup for 4 servings) and juice from **1 lemon wedge** (2 wedges for 4) into same pan. Bring mixture to a simmer, scraping up any browned bits from bottom of pan. Turn off heat; stir in **cream cheese**, half the **Parmesan** (you'll use the rest later), and **salt**. Cook, stirring, until smooth.



3 COOK SAUSAGE

Meanwhile, 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. **TIP:** If there's excess grease in your pan, carefully pour it out.



6 FINISH AND SERVE

Stir **gemelli**, **peas**, and **2 TBSP butter** (4 TBSP for 4 servings) into pan with **sauce** until peas are warmed through and butter is melted. If needed, stir in more **reserved pasta cooking water** 1 TBSP at a time until pasta is coated in a creamy sauce. Season with **salt** and **pepper**. Divide between bowls. Sprinkle with remaining **Parmesan**, **lemon zest**, and **chili** if desired. Serve with remaining **lemon wedges** on the side.

BETTER TOGETHER

Parmesan and peas are a perfect pair. Bring them together again with a squeeze of lemon juice and serve as a side.

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