



ORECCHIETTE PORK SAUSAGE BOLOGNESE

with Fresh Basil and Parmesan



HELLO ORECCHIETTE

Translating to “little ears” in Italian, the rounded shape of this pasta makes it perfect for scooping up a meaty sauce.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 930**



Carrot



Yellow Onion



Italian Seasoning



Basil



Chicken Stock Concentrate



Italian Pork Sausage



Orecchiette Pasta
(Contains: Wheat)



Roma Tomato



Tomato Paste



Parmesan Cheese
(Contains: Milk)

START STRONG

Our preferred technique for removing sausage casing, as you will in step 1? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

BUST OUT

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

INGREDIENTS

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

- Carrot **3 oz** | **6 oz**
- Yellow Onion **1** | **2**
- Italian Pork Sausage* **9 oz** | **18 oz**
- Orecchiette Pasta **6 oz** | **12 oz**
- Italian Seasoning **1 tsp** | **2 tsp**
- Roma Tomato **1** | **2**
- Basil **½ oz** | **1 oz**
- Tomato Paste **1.5 oz** | **3 oz**
- Chicken Stock Concentrate **1** | **2**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 START PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim, peel, and dice **carrot** into ¼-inch pieces. Halve, peel, and dice **onion**. Remove **sausage** from casing; discard casing.



4 COOK SAUSAGE AND TOMATO

Push **carrot** and **onion** to one side of pan. (**TIP:** Depending on the size of your pan, you may need to set veggies aside in a small bowl.) Add **sausage** to empty side (and a drizzle of olive oil if pan seems dry). Cook sausage, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**TIP:** Carefully pour out any excess grease in pan.) Add **tomato** (return veggies to pan now if set aside); cook, stirring occasionally, until softened, 1-2 minutes. Season with **salt** and **pepper**.

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2 COOK PASTA

Once water is boiling, add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 13-15 minutes. Drain and set aside.



5 MAKE BOLOGNESE

Add **tomato paste** and stir until well combined, 30-60 seconds. Stir in **1 cup water** (1½ cups for 4 servings) and **stock concentrate**. Bring to a boil, then reduce to a low simmer. Add drained **orecchiette**; cook, stirring occasionally, until sauce is thickened, 3-5 minutes. Reduce heat to low.



3 COOK VEGGIES AND FINISH PREP

Heat a drizzle of **olive oil** in a large, preferably tall-sided, pan over medium-high heat. Add **carrot** and **onion**. Cook, stirring, until softened, 6-8 minutes. Add **Italian Seasoning** and season with **salt** and **pepper**. Meanwhile, dice **tomato**. Pick **basil leaves** from stems; roughly chop leaves and discard stems.



6 FINISH AND SERVE

Stir in **1 TBSP butter** (2 TBSP for 4 servings), half the **Parmesan**, and half the **basil**. Season with **salt** and **pepper**. Divide **pasta** between bowls. Top with remaining Parmesan and basil.

HOT STUFF

Sprinkle a pinch of chili flakes over your finished pasta for added heat.

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