



PORK SAUSAGE RIGATONI IN A CREAMY SAUCE

with Bell Pepper & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



1 | 2
Roma Tomato



1 | 1
Lemon



9 oz | 18 oz
Italian Pork Sausage



1 tsp | 1 tsp
Chili Flakes



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

RIGATONI

Named after *rigato*, the Italian word for "lined," this tube-shaped pasta's ridged exterior is perfect for clinging to a creamy sauce.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 910



ZEST FOR LIFE

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

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

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces. Zest and quarter **lemon**.
- Remove **sausage*** from casing; discard casing.



4 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook until al dente, 9-11 minutes.
- Reserve ½ cup **pasta cooking water**, then drain.



2 COOK BELL PEPPER

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **bell pepper** and **scallion whites**; cook, stirring, until slightly softened, 3-4 minutes. Season with **salt** and **pepper**.



5 MAKE SAUCE

- Add **tomato** to pan with **sausage mixture** and cook until softened, 1-2 minutes. Reduce heat to medium low.
- Stir in **cream cheese, sour cream, half the Parmesan** (save the rest for serving), ¼ cup **reserved pasta cooking water**, and **1 TBSP butter** until thoroughly combined. (For 4 servings, use ½ cup reserved pasta cooking water and 2 TBSP butter.)
- Season with **salt, pepper,** and **lemon zest** to taste. Add drained **rigatoni** and toss to coat. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**



3 COOK SAUSAGE

- Add **sausage** to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Season with **salt** and **pepper**. If you like things spicy, stir in a **pinch of chili flakes** and cook until fragrant, 15 seconds. **TIP: If there's excess grease in your pan, carefully pour it out.**



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **scallion greens, remaining Parmesan**, and a **pinch of chili flakes** if desired. Serve with **lemon wedges** on the side.

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