



# PORK SAUSAGE & ROASTED BELL PEPPER PASTA

with Creamy Parmesan Garlic Tomato Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 | 1  
Chili Pepper



9 oz | 18 oz  
Italian Pork Sausage



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



1.5 oz | 3 oz  
Tomato Paste



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



1/4 Cup | 1/2 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

### ROASTED GARLIC

Roasting garlic brings out its natural sweetness and fills your home with an irresistible aroma.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



## SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in the sauce in step 4, being sure to taste as you go. You're the chef, after all.

## BUST OUT

- Large pot
- Baking sheet
- Aluminum foil
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 6 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve **bell pepper**; discard stem and seeds. Peel **garlic**. Thinly slice **chili**. Remove **sausage\*** from casing; discard casing.



### 4 MAKE SAUCE

- While pasta cooks, 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, 4-6 minutes. **(TIP: If there's excess grease in your pan, carefully pour it out.)** If desired, stir in a pinch of **chili**; cook until fragrant, 15 seconds.
- Add **tomato paste** and **½ cup reserved pasta cooking water (¾ cup for 4 servings)**. Simmer until thickened, 2-3 minutes more. Turn off heat.



### 2 ROAST PEPPER & GARLIC

- Drizzle **bell pepper halves** with **oil** and season with **salt** and **pepper**; place cut sides down on a lightly **oiled** baking sheet.
- Place **garlic clove** in the center of a small piece of foil. Drizzle with **oil**; season with **salt** and **pepper**. Cinch into a packet and place on same sheet.
- Roast on middle rack until pepper is lightly charred and garlic is softened, 20-25 minutes.



### 5 FINISH PASTA

- Carefully transfer roasted **bell pepper** and **garlic** to a cutting board. Thinly slice bell pepper into strips; mash garlic with a fork.
- Return pan with **sauce** to low heat; stir in garlic. Pour in **cream sauce**. **TIP: Cut top off carton to open fully; transfer contents using a spoon or spatula to scrape sauce from carton sides.**
- Stir in bell pepper, **cavatappi**, half the **Parmesan** (save the rest for serving), and **2 TBSP butter (4 TBSP for 4 servings)**. **TIP: If needed, add more reserved cooking water a splash at a time until pasta is coated in sauce.**



### 3 COOK PASTA

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



### 6 SERVE

- Season **pasta** with **salt** and **pepper** and divide between bowls. Sprinkle with remaining **Parmesan** and, if desired, a pinch of remaining **chili**. Serve.

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