



PORK SAUSAGE SPAGHETTI ALLA POSITANO

with Tomato, Zucchini & Lemon



HELLO

GARLIC HERB BUTTER

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 910**



START STRONG

Don't let its size fool you: our little chili pepper packs a punch! Use as much or as little as you like in steps 4 and 6, being sure to taste as you go. You're the chef, after all.

BUST OUT

- Large pot
- Strainer
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)

INGREDIENTS

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

- | | |
|---|-----------------|
| • Spaghetti | 6 oz 12 oz |
| • Zucchini | 1 2 |
| • Roma Tomato | 1 2 |
| • Chili Pepper  | 1 1 |
| • Lemon | 1 2 |
| • 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.



1 COOK PASTA

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



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**. Thinly slice half the **chili** (if you like spicy food, slice the whole thing). Quarter **lemon**. Remove **sausage** from casing; discard casing.



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. Transfer to a plate.



4 COOK SAUSAGE & 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, 4-6 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Stir in **tomato** and a pinch of **chili** to taste. Cook until slightly softened, 1 minute.



5 TOSS PASTA

Add **spaghetti**, **garlic herb butter**, half the **Parmesan** (save the rest for serving), **¼ cup reserved pasta cooking water** (½ cup for 4 servings), and **2 tsp lemon juice** (1 TBSP for 4). Toss until thoroughly combined. (**TIP:** If needed, add more pasta 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**.



6 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.

KICK IT UP A NOTCH

Left with any extra chili? Sprinkle it over pizza for a little added zip!



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