



# Sausage and Broccoli Pasta

with Fresh Penne

20-min

Optional Spice



Mild Italian Sausage, uncased



Broccoli



Garlic Puree



Parmesan Cheese, shredded



Fresh Penne



Chili Flakes



Tomato Sauce Base



Baby Tomatoes

## HELLO ITALIAN SAUSAGE

*This seasoned pork sausage comes fully loaded with flavour!*

## Start here

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

### Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Broccolini	170 g	340 g
Garlic Puree	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Fresh Penne	227 g	454 g
<b>Chili Flakes</b> 🌶️	1 tsp	2 tsp
Tomato Sauce Base	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1 Prep

Halve **tomatoes**. Cut **broccolini** into ½-inch pieces.



## 2 Start sauce

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **sausage**. Cook, breaking up into smaller pieces, until no pink remains, 4-5 min.\*\*



## 3 Cook penne

While **sausage** cooks, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **penne** to the same pot, off heat.



## 4 Finish sauce

While **penne** cooks, add **garlic puree**, **tomatoes**, **broccolini**, **tomato sauce base**, **reserved pasta water** and **chili flakes** to the pan with **sausage**. (**NOTE**: Reference heat guide.) Season with **salt** and **pepper**. Reduce heat to medium then cook, stirring often, until **broccolini** is tender-crisp and **sauce** thickens slightly, 3-4 min.



## 5 Finish and serve

Add **sauce** to the large pot with **penne**. Season with **salt** and **pepper**, then toss to combine. Divide **pasta** between bowls. Sprinkle **Parmesan** over top.

## Dinner Solved!