



# SAUSAGE AND ROASTED RED PEPPER PASTA

with Creamy Parmesan-Garlic Tomato Sauce



**HELLO**  
**ROASTED GARLIC**

Roasting garlic in foil brings out a caramelized flavor and fills your home with an irresistible aroma.

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1000**

-   
Bell Peppers\*
-   
Sweet Italian Pork Sausage
-   
Gemelli Pasta  
(Contains: Wheat)
-   
Sour Cream  
(Contains: Milk)
-   
Chili Pepper
-   
Garlic
-   
Tomato Paste
-   
Parmesan Cheese  
(Contains: Milk)

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

## START STRONG

Our little chili pepper packs a punch, so be careful when handling! If you've got gloves, wear them while you chop. If not, don't sweat it. Just be sure to wash your hands immediately after (and don't touch your eyes until you do).

## BUST OUT

- Large pot
- Large pan
- Baking sheet
- Aluminum foil
- Strainer
- Vegetable oil (6 tsp)
- Olive oil (2 tsp)
- Butter (4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Bell Peppers 2
- Chili Pepper 1
- Sweet Italian Pork Sausage\* 18 oz
- Garlic 4 Cloves
- Gemelli Pasta 12 oz
- Tomato Paste 6 TBSP
- Sour Cream 4 TBSP
- Parmesan Cheese ½ Cup

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

## WINE CLUB

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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 peppers**, then remove and discard cores and stems. Thinly slice **chili**. Remove **sausage** from casings; discard casings.



## 4 MAKE SAUCE

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned, 6-8 minutes. Pour out any excess fat from pan. If desired, stir in a pinch of **chili**; cook 15 seconds. Add **tomato paste** and **½ cup reserved pasta cooking water**. Simmer until thickened, about 2 minutes. Turn off heat.



## 2 ROAST VEGGIES

Drizzle **bell pepper halves** with **oil**, **salt**, and **pepper**; place cut sides down on a lightly oiled baking sheet. Place **whole garlic cloves** on a 6-x-6-inch piece of aluminum foil and drizzle with oil, salt, and pepper. Cinch foil to make a closed pouch; place on baking sheet. Roast until pepper begins to char and garlic is soft, 20-25 minutes. Remove from oven.



## 5 FINISH PASTA

Transfer roasted **bell pepper halves** to a cutting board; thinly slice. Remove roasted **garlic cloves** from foil; transfer to cutting board and gently smash with a fork. Return pan with **sauce** to low heat. Add garlic and stir to combine. Stir in sliced bell pepper, **pasta**, **sour cream**, **4 TBSP butter**, and half the **Parmesan**. (**TIP:** If sauce seems dry, stir in a splash of remaining reserved cooking water.) Season with **salt** and **pepper**.



## 3 COOK PASTA

While veggies roast, add **gemelli** to boiling water. Cook until al dente, 9-11 minutes. Reserve **¾ cup pasta water**, then drain.



## 6 SERVE

Divide **pasta** between bowls. Sprinkle with remaining **Parmesan** and, if desired, a pinch of remaining **chili**.

## FRESH TALK

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