



CHICKEN SAUSAGE CAVATAPPI BOLOGNESE

with Zucchini & Parmesan



HELLO

SAUSAGE BOLOGNESE

The classic meat sauce gets a flavorful upgrade with spice-flecked Italian chicken sausage.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 820



Yellow Onion



Italian Seasoning



Italian Chicken Sausage Mix



Chicken Stock Concentrate



Parmesan Cheese
(Contains: Milk)



Zucchini



Cavatappi Pasta
(Contains: Wheat)



Tomato Paste



Sour Cream
(Contains: Milk)

START STRONG

In step 1, make sure to thoroughly salt your water—a palmful should do the trick. This may feel excessive, but the results will prove why this step is so important. Cooking pasta in salty water seasons the noodles from the inside out.

BUST OUT

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

INGREDIENTS

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

- Zucchini 1 | 2
- Yellow Onion 1 | 2
- Italian Seasoning 1 TBSP | 2 TBSP
- Cavatappi Pasta 6 oz | 12 oz
- Italian Chicken Sausage Mix* 9 oz | 18 oz
- Tomato Paste 1.5 oz | 3 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve, peel, and thinly slice **onion**.



4 COOK ONION & SAUSAGE

While pasta cooks, heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and a pinch of **salt** and **pepper**. Cook, stirring occasionally, until softened, 5-6 minutes. Add **sausage** and cook, breaking up meat into pieces, until browned all over, 3-4 minutes (it'll finish cooking in the next step).



2 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with a drizzle of **oil**, half the **Italian Seasoning** (you'll use the rest later), and a pinch of **salt** and **pepper**. Roast on top rack, tossing halfway through, until browned and tender, 14-16 minutes. Tent with foil to keep warm.



5 MAKE SAUCE

Add **tomato paste** and remaining **Italian Seasoning** to pan. Cook, stirring constantly, until fragrant, 1 minute. Stir in **stock concentrate**, **1 cup reserved pasta cooking water** (½ cups for 4 servings), and a big pinch of **salt** and **pepper**. Bring to a simmer; cook until sauce is slightly thickened and **sausage** is cooked through, 2-3 minutes. Reduce heat under pan to medium low.



3 COOK PASTA

Once water is boiling, add **cavatappi** to pot. Cook until al dente, 9-11 minutes. Reserve **1½ cups pasta cooking water** (2 cups for 4 servings), then drain.



6 FINISH & SERVE

Stir **cavatappi**, **zucchini**, **sour cream**, and **1 TBSP butter** (2 TBSP for 4 servings) into pan until thoroughly combined. (**TIP:** If needed, stir in more reserved cooking water a splash at a time until pasta is coated in sauce.) Divide pasta between bowls. Sprinkle with **Parmesan** and serve.

HERBALICIOUS

Have fresh basil on hand? Tear and sprinkle some over your finished dish!



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