



Smoky Plant-Based Sausage Rigatoni with a Herby Garlicky Breadcrumbs

Classic 30 Minutes • Veggie

19



Shallot



Bell Pepper



Rosemary



Garlic Clove



Panko Breadcrumbs



Linda McCartney
Veggie Sausages



Smoked Paprika



Finely Chopped
Tomatoes



Tomato Purée



Rigatoni

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Fine Grater (or Garlic Press) and Frying Pan.

Ingredients

	2P	3P	4P
Shallot**	1	1	2
Bell Pepper***	1	2	2
Rosemary**	½ bunch	1 bunch	1 bunch
Garlic Clove**	2 cloves	3 cloves	4 cloves
Panko Breadcrumbs 13	25g	50g	50g
Linda McCartney Veggie Sausages 11 13 14 **	6	8	12
Smoked Paprika	1 small pot	1 large pot	2 small pots
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Tomato Purée	1 sachet	1½ sachets	2 sachets
Rigatoni 13	200g	300g	400g
Sugar for the Sauce*	1 tsp	1 tsp	2 tsp

*Not Included **Store in the Fridge

***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	580g	100g
Energy (kJ/kcal)	3096 /740	533 /127
Fat (g)	11	2
Sat. Fat (g)	2	1
Carbohydrate (g)	105	18
Sugars (g)	18	3
Protein (g)	47	8
Salt (g)	2.73	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

11) Soya **13**) Gluten **14**) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Get Prepped!

Bring a saucepan of **water** up to the boil with ½ tsp **salt** for the pasta. Halve, peel and thinly slice the **shallot**. Halve the **pepper** and discard the core and seeds. Chop into 2cm sized chunks. Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks). Peel and grate the **garlic** (or use a garlic press).



Make the Herby Crumb

Heat a drizzle of **oil** in a large frying pan over medium-high heat. Once hot, add the **panko breadcrumbs** with **half** the **garlic** and **half** the **rosemary**. Season with **salt** and **pepper** and cook, stirring regularly, until golden brown, 2-3 mins. Transfer to a plate and set aside but don't wash up the pan.



Sausage Time

Return the frying pan to medium-high heat with a drizzle of **oil**. Once hot, add the **veggie sausages** and cook until browned all over, 5-6 mins. Transfer the **sausages** to a chopping board. Return the pan to medium-high heat with a drizzle more **oil** if needed. Add the **shallot** and **red pepper** and cook, stirring occasionally, until softened and starting to turn brown, 3-4 mins. Add the **smoked paprika**, remaining **garlic** and **rosemary** and cook, stirring, for a further minute.



Simmer the Sauce

Add the **chopped tomatoes** and **tomato purée** to the pan, season with **salt** and **pepper**. Add the **sugar** (see ingredients for amount) and bring to a simmer. Lower the heat and cook until thick and tomatoey, 10-12 mins. **TIP:** Add a splash of water if too thick. While the sauce cooks, add the **rigatoni** to the pan of boiling **water** and simmer until tender, 12 mins.



Finish the Sauce

While the **pasta** is cooking, cut the **sausages** widthways into roughly 2cm thick rounds. About 5 minutes before everything is ready, add the **sausages** to the **sauce** and cook until everything is piping hot. Taste and season the **sauce** with **salt** and **pepper** and add a further splash of **water** if you need to.



Serve!

Once the **pasta** is cooked, drain it in a colander and add to the **sauce**. Mix well until everything is evenly coated. Divide between plates and top with the **herby garlicky breadcrumbs**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.