



TUSCAN SAUSAGE AND PEPPER SPAGHETTI

with Tomatoes and Parmesan



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a pinch of peppery hot pizzazz.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 950**

-  Yellow Onion
-  Tuscan Heat Spice
-  Sweet Italian Pork Sausage
-  Chicken Stock Concentrate
-  Parmesan Cheese
(Contains: Milk)
-  Bell Pepper*
-  Diced Tomatoes
-  Parsley
-  Spaghetti
(Contains: Wheat)

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

START STRONG

Al dente is an Italian phrase meaning “to the tooth.” When describing pasta, this means that it should be mostly tender but still have a little firmness in the center.

BUST OUT

- Large pot
- Large pan
- Strainer
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 1
- Bell Pepper 1 | 1
- Parsley ¼ oz | ¼ oz
- Tuscan Heat Spice  1 TBSP | 2 TBSP
- Sweet Italian Pork Sausage 9 oz | 18 oz
- Spaghetti 6 oz | 12 oz
- Diced Tomatoes 14 oz | 28 oz
- Chicken Stock Concentrate 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and thinly slice **onion** from pole to pole into strands. Core and seed **bell pepper**, then cut into thin strips. Mince **parsley**.



4 BOIL PASTA

Once water boils, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve **1 cup pasta cooking water**, then drain.



2 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion, bell pepper**, and half the **Tuscan heat spice**. Cook, tossing, until slightly softened, 3-4 minutes.



5 SIMMER SAUCE

Meanwhile, once **sausage** is cooked through, add **tomatoes** to pan. Season with **salt, pepper**, and remaining **Tuscan heat spice**, then give everything a stir. Bring to a boil, then lower heat and let simmer while pasta cooks. After you've drained spaghetti, stir **¾ cup pasta cooking water** and **stock concentrate** into pan. Continue simmering until slightly reduced, 1-2 minutes.



3 BROWN SAUSAGE

Remove **sausage** from casings, then add to pan with **veggies** along with a drizzle of **oil**, breaking up meat into pieces. Cook, tossing occasionally, until sausage is cooked through and browned at edges, about 5 minutes.



6 FINISH AND SERVE

Add **spaghetti** to pan, tossing to coat. (**TIP:** Add more pasta cooking water if needed to give sauce a loose consistency.) Stir in **1 TBSP butter**, half the **parsley**, and half the **Parmesan**. Season with **salt** and **pepper**. Divide between bowls, then sprinkle with remaining parsley and Parmesan.

DIG IN!

You can fuggedabout plain ol' pasta for dinner.

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