



HALL OF FAME

# TUSCAN SAUSAGE AND PEPPER SPAGHETTI

with Tomatoes and Parmesan



## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 860**



Yellow Onion



Parsley



Sweet Italian Pork Sausage



Diced Tomatoes



Parmesan Cheese  
(Contains: Milk)



Bell Pepper\*



Tuscan Heat Spice



Spaghetti  
(Contains: Wheat)



Chicken Stock Concentrate

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

## START STRONG

To remove the casings in step 1, cut a slit on the sausage lengthwise from end to end, peel the casing back, and push the sausage meat out.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 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
- Sweet Italian Pork Sausage\* 9 oz | 18 oz
- Tuscan Heat Spice 🌶️ 1 TBSP | 2 TBSP
- Spaghetti 6 oz | 12 oz
- Diced Tomatoes 14 oz | 28 oz
- Chicken Stock Concentrate 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **bell pepper**. Mince **parsley** leaves and stems. Remove **sausage** from casings; discard casings.



## 4 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), 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, stirring, until slightly softened, 3-4 minutes.



## 5 SIMMER SAUCE

Once **sausage** is cooked through, add **diced tomatoes** to pan. Season with **salt**, **pepper**, and remaining **Tuscan Heat Spice**. Bring to a boil, then lower heat and let simmer while spaghetti cooks. After you've drained spaghetti, stir **stock concentrate** and **¾ cup reserved pasta cooking water** (1 cup for 4 servings) into pan. Continue simmering until slightly reduced, 1-2 minutes more.



## 3 COOK SAUSAGE

Add **sausage** and another drizzle of **oil** to pan. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.



## 6 FINISH AND SERVE

Add **spaghetti** to pan; toss to coat. (For 4 servings, carefully transfer everything into pot used for pasta.) Stir in **1 TBSP butter** (2 TBSP for 4), half the **parsley**, and half the **Parmesan**. (**TIP:** If pasta seems dry, add more reserved pasta cooking water as needed.) Season with **salt** and **pepper**. Divide between bowls and sprinkle with remaining **parsley** and **Parmesan**.

## GOTTA KICK IT UP!

Have chili flakes on hand? Sprinkle some over your finished dish for extra heat.

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