



PENNE WITH SAUSAGE, CORN, AND ZUCCHINI

On (or Off) the Grill



HELLO

GRILLED SAUSAGE AND VEG

Succulent, summery flavor
whether you cook it indoors or out

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 840



Zucchini



Fresh Mozzarella
(Contains: Milk)



Oregano



Dried Basil



Penne Pasta
(Contains: Wheat)



Arugula



Grape Tomatoes



Corn



Garlic Powder



Red Wine Vinegar



Sweet Italian
Sausage

START STRONG

If you have a grill, fire it up! The sausage and zucchini will cook beautifully on it. Just make sure to clean and oil your grates first.

BUST OUT

- Large pot
- Strainer
- Small bowl
- Large bowl
- Baking sheet
- Olive oil (7 tsp | 14 tsp)

INGREDIENTS

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

- | | |
|-------------------------|------------------|
| • Zucchini | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Corn | ½ Can 1 Can |
| • Oregano | ¼ oz ¼ oz |
| • Garlic Powder | ½ tsp 1 tsp |
| • Dried Basil | ½ tsp 1 tsp |
| • Red Wine Vinegar | 1½ TBSP 3 TBSP |
| • Penne Pasta | 6 oz 12 oz |
| • Sweet Italian Sausage | 6 oz 12 oz |
| • Arugula | 2 oz 4 oz |

HELLO WINE



PAIR WITH

Pulcino D'oro Super Tuscan Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler or grill to medium-high. Bring a large pot of **salted water** to a boil. Slice **zucchini** on a diagonal into long, ½-inch-thick slices. Halve **tomatoes**. Cut **mozzarella** into ½-inch cubes. Drain half the **corn** from can (use the rest as you like). Pick **oregano leaves** from stems, then finely chop until you have 1 TBSP.



4 COOK ZUCCHINI

Toss **zucchini** on a baking sheet with a drizzle of **olive oil**. Season with **salt** and **pepper**. Broil until lightly charred, about 12 minutes, flipping halfway through. Transfer to bowl with **penne**. **TIP:** If grilling, placed oiled and seasoned zucchini slices over direct heat and grill until tender, 5-6 minutes per side.



2 MAKE VINAIGRETTE

In a small bowl, whisk together ½ **tsp garlic powder**, ½ **tsp dried basil**, **oregano**, 1½ **TBSP red wine vinegar**, and **2 TBSP olive oil** (we sent more garlic powder, basil, and vinegar than needed). Season with **salt** and **pepper**, then set aside.



5 COOK SAUSAGE

Prick **2 sausage links** (we sent more) all over with a fork. Place on same baking sheet and broil until browned and cooked through, 5-6 minutes per side. (**TIP:** If grilling, place sausages over direct heat and grill until cooked through, 5-6 minutes per side.) Transfer to a cutting board. Once cool enough to handle, slice diagonally into ½-inch-thick slices.



3 BOIL PASTA

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain well and transfer to a large bowl.



6 FINISH AND SERVE

Add **tomatoes**, **mozzarella**, **corn**, **arugula**, **sausage**, and **vinaigrette** to bowl with **penne** and **zucchini**. Toss to combine. Season with **salt** and **pepper** and serve.

ZESTY!

That vinaigrette is the ultimate DIY Italian dressing.

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