



PORK SAUSAGE CAVATAPPI BAKE

with Roasted Bell Pepper and Crispy Breadcrumbs



HELLO CAVATAPPI

This bouncy, springy pasta shape takes its name from the Italian word for “corkscrew.”

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 1090**



Green Bell Pepper



Cavatappi Pasta
(Contains: Wheat)



Garlic Powder



Pepper Jack Cheese
(Contains: Milk)



Panko Breadcrumbs
(Contains: Wheat)



Sweet Italian Pork Sausage



Flour
(Contains: Wheat)



Milk
(Contains: Milk)



Chicken Stock Concentrate



Hot Sauce

START STRONG

In step 4, you'll be making a béchamel (that's a flour-thickened sauce). Whisk the flour constantly after adding and incorporate the milk and pasta cooking water in a whisking motion—this will make it silky smooth.

BUST OUT

- Large pot
- Small bowl
- Baking sheet
- Kosher salt
- Strainer
- Black pepper
- Whisk
- Baking dish
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Green Bell Pepper 1 | 2
- Sweet Italian Pork Sausage* 9 oz | 18 oz
- Cavatappi Pasta 6 oz | 12 oz
- Flour 1 TBSP | 2 TBSP
- Garlic Powder 1 tsp | 2 tsp
- Milk 6.75 oz | 13.5 oz
- Chicken Stock Concentrate 1 | 2
- Pepper Jack Cheese  ½ Cup | 1 Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Hot Sauce  1 tsp | 2 tsp

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

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**.



2 ROAST BELL PEPPER AND SAUSAGE

Toss **bell pepper** on one side of a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Add **sausage** to opposite side of sheet and drizzle with **olive oil**. Roast on top rack until bell pepper is browned and tender and sausage is cooked through, 20-25 minutes.



3 COOK PASTA

Once water is boiling, add **pasta** to pot. Cook until al dente, 8-10 minutes. Reserve **1 cup pasta cooking water** (2 cups for 4 servings), then drain.



4 MAKE CHEESE SAUCE

Melt **2 TBSP butter** (3 TBSP for 4 servings) in pot used for pasta over medium-high heat. Stir in **flour** and **garlic powder** and cook, stirring, for 1 minute. Slowly whisk in **milk**, **½ cup reserved pasta cooking water** (1 cup for 4), and **stock concentrate** until combined. Bring mixture to a boil, then remove from heat. Stir in **cheese** until melted. Season generously with **salt** and **pepper**.



5 FINISH PASTA

Once **sausage** is done, remove from oven and let cool slightly. Transfer to a cutting board and slice on a diagonal into ½-inch-thick pieces. Add to pot with **sauce** along with **bell pepper** and **pasta**. Stir, adding splashes of **reserved pasta cooking water** as needed, until creamy. Season generously with **salt** and **pepper**. Transfer mixture to an 8-by-8-inch baking dish (for 4 servings, use a 9-by-13-inch dish).



6 BROIL AND SERVE

Preheat broiler to high. In a small bowl, combine **panko** and a drizzle of **olive oil**. Season with **salt** and **pepper**, then sprinkle over **pasta mixture**. Broil on top rack until panko is golden brown, 2-3 minutes. (**TIP:** Watch carefully for any burning.) Drizzle with as much **hot sauce** as you like and serve.

VEG OUT!

For a vegetarian version, swap out the sausage for more cooked veggies like mushrooms or zucchini.

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