



PORK SAUSAGE RIGATONI IN A CREAMY SAUCE

with Bell Pepper & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



13.76 oz | 13.76 oz
Crushed Tomatoes



1 | 1
Lemon



9 oz | 18 oz
Italian Pork Sausage Mix



1 tsp | 1 tsp
Chili Flakes



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 860



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 860



HELLO

RIGATONI

A tube-shaped noodle with little ridges that are perfect for catching flavorful sauces

SILKY SMOOTH

Our test kitchen's secret to silky sauce? Pasta cooking water! The starchy liquid makes sauce nice and smooth.

BUST OUT

- Large pot
- Large pan
- Zester
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 TSP | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Zest and quarter **lemon**.



4 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



2 COOK BELL PEPPER

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **bell pepper** and cook, stirring, until slightly softened, 3-4 minutes. Season with **salt** and **pepper**.



5 MAKE SAUCE

- Add **half the crushed tomatoes (all for 4 servings)** to pan with **sausage mixture** and cook until softened, 1-2 minutes. Reduce heat to medium low.
- Stir in **cream cheese, sour cream, half the Parmesan (save the rest for serving), ¼ cup reserved pasta cooking water**, and **1 TBSP butter** until thoroughly combined. (For 4, use **½ cup reserved pasta cooking water** and **2 TBSP butter**.)
- Season with **salt, pepper**, and **lemon zest** to taste. Add drained **rigatoni** and toss to coat. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**



3 COOK SAUSAGE

- Add **sausage*** to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Season with **salt** and **pepper**. If you like things spicy, stir in a **pinch of chili flakes** and cook until fragrant, 15 seconds. **TIP: If there's excess grease in your pan, carefully pour it out.**



Swap in **chicken sausage*** for pork sausage.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **remaining Parmesan**, and a **pinch of chili flakes** if desired. Serve with **lemon wedges** on the side.

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

*Chicken Sausage is fully cooked when internal temperature reaches 165°.