



# PORK SAUSAGE PENNE IN A CREAMY SAUCE

with Bell Pepper & Lemon

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



2 | 4  
Scallions



13.76 oz | 13.76 oz  
Crushed Tomatoes



1 | 1  
Lemon



9 oz | 18 oz  
Italian Pork Sausage



1 tsp | 1 tsp  
Chili Flakes



6 oz | 12 oz  
Penne 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: 870



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 870



HELLO

## SOUR CREAM

Adds quick richness and a light tanginess to this pasta sauce

## ALLIUM-AZING

Why separate the scallion whites from the greens? The whites are better for cooking, while the greens are better for topping.

## 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

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## 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. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



## 2 COOK BELL PEPPER

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



## 3 ADD SAUSAGE

- Remove **sausage\*** from casing if necessary; discard casing. Add 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.



## 4 COOK PASTA

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



## 5 MAKE SAUCE


- Add **half the 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 **⅓ cup reserved pasta cooking water** and 2 TBSP butter.)
- Season with **salt, pepper**, and **lemon zest** to taste. Add drained **penne** 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.**



## 6 SERVE

- Divide **pasta** between bowls. Sprinkle with **scallion greens, 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°.