

# **INGREDIENTS**

2 PERSON | 4 PERSON







1 | 1 Lemon



4 oz | 8 oz



Cream Sauce Base Contains: Milk



6 oz | 12 oz

Cavatappi Pasta Contains: Wheat

1½ TBSP | 3 TBSP Sour Cream Contains: Milk



2 Cloves | 4 Cloves Garlic



9 oz | 18 oz Italian Chicken Sausage Mix



Chicken Stock Concentrate



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!

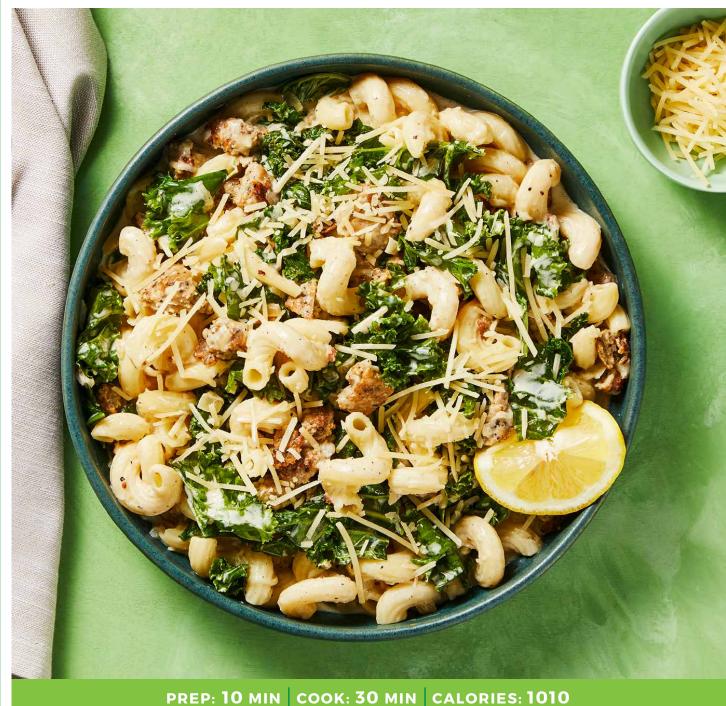
# **HELLO**

# **CAVATAPPI**

This pasta takes its name from the Italian word for corkscrew.

# **CREAMY CHICKEN SAUSAGE & KALE CAVATAPPI**

with Garlic, Lemon & Parmesan





#### **PASTA PERFECTION**

To check if your cavatappi is al dente (Italian for "to the tooth"), bite into one! It should be tender with a firm center.

#### **BUST OUT**

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk

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#### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and finely chop onion.
  Remove and discard any large stems from kale; chop into bite-size pieces if necessary. Peel and thinly slice garlic.
   Quarter lemon.



## 2 COOK PASTA

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **% cup pasta cooking water** (1½ cups for 4 servings), then drain.



## **3 COOK SAUSAGE & VEGGIES**

- Heat a large drizzle of oil in a large pan over medium-high heat. Add sausage\* and onion; season with salt and pepper. Cook, breaking up meat into pieces, until sausage is mostly cooked through and onion is softened, 3-5 minutes.
- Stir in kale and garlic; cook until sausage is cooked through and kale is wilted, 3-5 minutes. TIP: Add kale in batches if necessary.



### **4 MAKE SAUCE**

 Reduce heat to medium. Stir in cream sauce base, sour cream, stock concentrate, ¼ cup reserved pasta cooking water (½ cup for 4 servings), and a big squeeze of lemon juice.
 Cook, stirring occasionally, until thickened, 2-3 minutes. Season with salt and pepper.



#### **5 FINISH PASTA**

 Reduce heat to low. Stir in drained cavatappi, half the Parmesan (use the rest for serving), 2 TBSP butter (4 TBSP for 4 servings), and a squeeze of lemon juice. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



#### 6 SERVE

 Divide pasta between bowls; top with remaining Parmesan. Serve with remaining lemon wedges on the side.