

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*



Scallions



Italian Chicken Sausage Mix



6 oz | 12 oz Rigatoni Pasta Contains: Wheat



1 TBSP | 2 TBSP **Italian Seasoning**



Tomato Paste



Cream Sauce Base Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

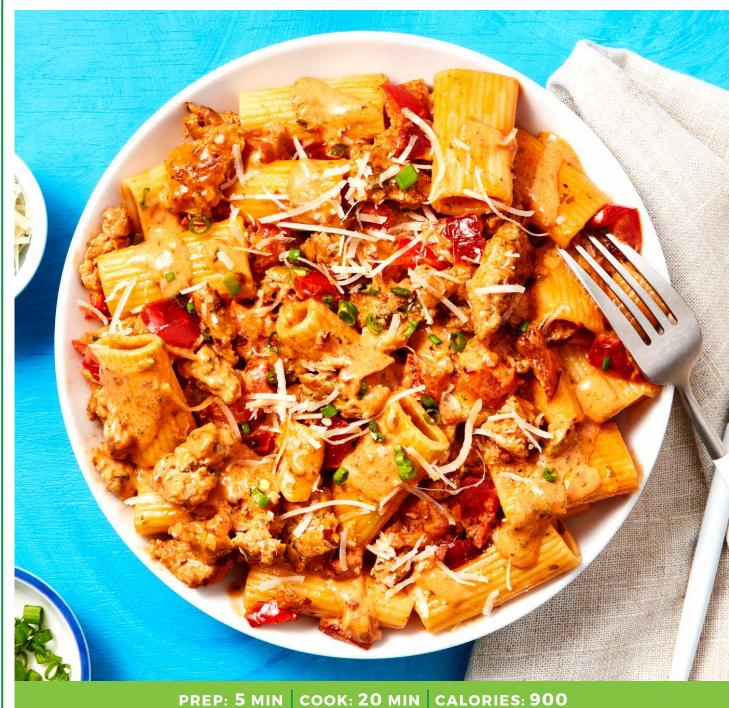
HELLO

PINK SAUCE

A rich, creamy tomato sauce with a blush hue

CHICKEN SAUSAGE RIGATONI

in a Creamy Pink Sauce with Bell Pepper & Parmesan





HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

BUST OUT

- Medium pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

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1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Core, deseed, and dice bell pepper. Trim and thinly slice scallions, separating whites from greens.



2 COOK PEPPER & SAUSAGE

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add bell pepper and cook until lightly browned and slightly softened, 3-4 minutes.
- Add sausage* and scallion whites; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with salt and pepper.



3 COOK PASTA

- Once water is boiling, add rigatoni to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Reserve 1/2 cup pasta cooking water, then drain.



4 START SAUCE

- While pasta cooks, stir Italian Seasoning, tomato paste, and 1 tsp sugar (2 tsp for 4 servings) into pan with sausage mixture until coated.
- Pour in ¼ cup plain water (⅓ cup for 4). Bring to a simmer and cook for 1 minute, then reduce heat to low.



5 FINISH SAUCE

• Add **cream sauce base** to pan with sauce. Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted. Season with salt and pepper.



6 FINISH & SERVE

- Add drained rigatoni to pan with sauce; toss to coat. If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide **pasta** between bowls and top with Parmesan. Garnish with scallion greens and serve.