



# 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



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

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



10 oz | 20 oz  
Ground Turkey  
Calories: 800



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

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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. 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 cook, stirring, until slightly softened, 3-4 minutes. Season with **salt** and **pepper.**



### 3 COOK SAUSAGE

- Remove **sausage\*** from casing if necessary; discard casing. 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\*** or **turkey\***
- 🍷 for pork sausage.



### 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.



### 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, 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.**



### 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°.

🍷 \*Ground Turkey is fully cooked when internal temperature reaches 165°.