

# **INGREDIENTS**

2 PERSON | 4 PERSON



6 oz | 12 oz Rigatoni Pasta



9 oz | 18 oz Italian Pork Sausage



1 | 2 Chicken Stock Concentrate



Zucchini



1 Clove | 2 Cloves Garlic



Tomato Paste



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



1 tsp | 1 tsp Chili Flakes



6 TBSP | 12 TBSP Parmesan Cheese Contains: Milk



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



# **HelloCustom**

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



10 oz | 20 oz 6 Chopped Chicken Breast



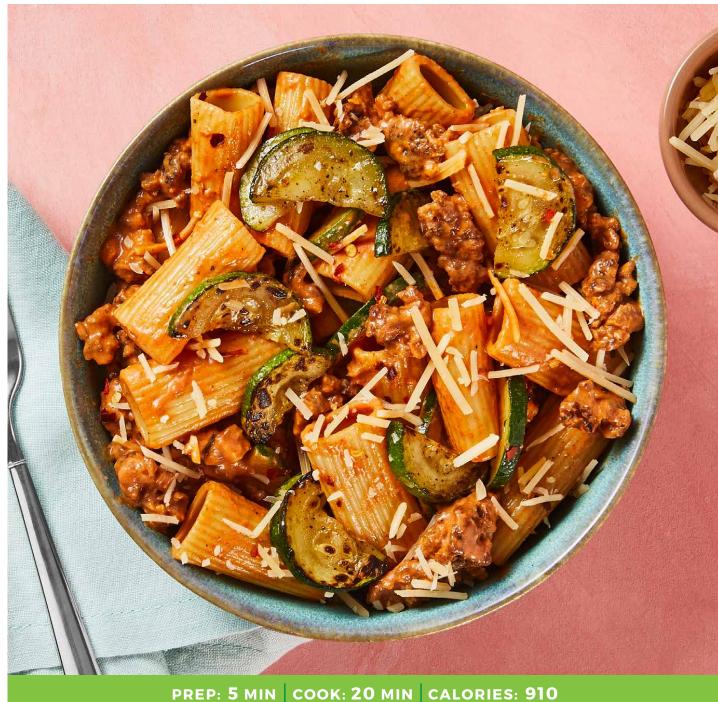


9 oz | 18 **oz** (a) Italian Chicken Sausage Mix

G Calories: 910

# **PORK SAUSAGE RIGATONI ROSA**

with Cream Cheese, Zucchini & Parm





## **HELLO**

#### HALL OF FAME

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

#### **FLAVOR BOOST**

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that'll give your dish delicious depth. Stirring it in and giving it a minute to cook in Step 3 will help the tomato paste caramelize, giving your sauce a huge hit of umami.

### **BUST OUT**

- · Large pot
- · Large pan
- Strainer
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

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- \*Pork Sausage is fully cooked when internal temperature reaches 160°
- \*Chicken is fully cooked when internal temperature reaches 165°.
- \*Chicken Sausage is fully cooked when internal temperature reaches 165°.



#### 1 COOK PASTA & PREP

- · Wash and dry produce.
- Bring a large pot of salted water to a boil. Once water is boiling, add rigatoni; cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve 1 cup pasta cooking water (1½ cups for 4 servings), then drain and set aside.
- Meanwhile, trim and halve zucchini lengthwise; slice crosswise into ½-inch-thick half-moons. Peel and mince or grate garlic.



## **3 MAKE SAUCE**

- Stir garlic and tomato paste into pan with sausage; cook until garlic is fragrant, tomato paste is well distributed, and sausage is fully cooked, 1-2 minutes.
- Stir in cream cheese, stock concentrate, ½ cup reserved pasta cooking water (ladle straight from the pot if pasta hasn't finished cooking yet), 1 TBSP butter, ½ tsp sugar, and a pinch of chili flakes to taste. (For 4 servings, use ¾ cup pasta cooking water, 2 TBSP butter, and 1 tsp sugar.) Remove from heat.



### **2 COOK ZUCCHINI & SAUSAGE**

- While pasta cooks, heat a drizzle of oil in a large pan over medium-high heat. Add zucchini; season with salt and pepper. Cook, stirring occasionally, until browned and tender, 5-6 minutes. Remove pan from heat; transfer zucchini to a plate.
- Remove sausage\* from casing if necessary; discard casing. Heat another drizzle of oil in same pan over medium-high heat. Add sausage to pan and cook, breaking up meat into pieces, until almost cooked through, 3-4 minutes (it'll finish cooking in the next step).
- Open package of chicken\* and drain off any excess liquid;
- season with **salt** and **pepper**. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or **chicken sausage\*** for pork sausage.



## **4 FINISH & SERVE**

- Add drained rigatoni and zucchini to pan with sauce. Stir in half the Parmesan. Season with salt and pepper to taste. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide between bowls; top with remaining Parmesan and serve.