

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



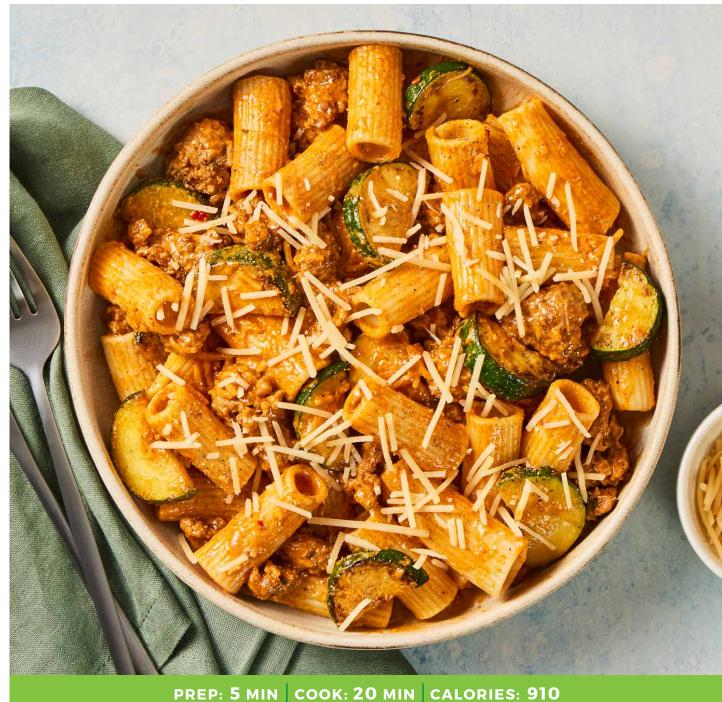
9 oz | 18 **oz** (a) Italian Chicken Sausage Mix



G Calories: 870

PORK SAUSAGE RIGATONI ROSA

with Cream Cheese, Zucchini & Parm





HELLO

RIGATONI

A tube-shaped noodle with little ridges that are perfect for catching flavorful sauces

FLAVOR BOOST

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangysweet 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 (1/2 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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*Pork Sausage is fully cooked when internal temperature reaches 160°.

- *Chicken is fully cooked when internal temperature
- *Chicken Sausage is fully cooked when internal temperature



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 ¼-inch-thick half-moons. Peel and mince or grate garlic.



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
- 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.



- 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, 1/2 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.



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.