

## **INGREDIENTS**

2 PERSON | 4 PERSON



8 oz | 16 oz Broccoli



6 oz | 12 oz Colavita Penne Pasta Contains: Wheat



3 Cloves | 6 Cloves Garlic



9 oz | 18 oz Italian Pork Sausage





1 tsp | 2 tsp Chili Flakes



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



# **HelloCustom**

2 PERSON | 4 PERSON

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



9 oz | 18 oz Sausage Mix



# **MOLISE-STYLE PORK SAUSAGE & PENNE**

with Broccoli, Parmesan & Chili Flakes





## **HELLO**

#### **MOLISE**

The mountainous region southeast of Rome known for pastas, cheeses, lamb, and fish

#### **AS YOU LIKE IT**

The simplicity of this Italian dish means it's all about you, the chef. Add Parmesan, chili flakes, and olive oil—tasting as you go—to fine-tune it to your liking.

#### **BUST OUT**

- · Large pot
- Strainer
- · Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (3 TBSP | 6 TBSP)

## **MORE IS MORE**

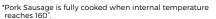
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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#### 1 PREP

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Peel and mince or grate garlic. Cut broccoli into bite-size pieces if necessary.



## **3 COOK PASTA & BROCCOLI**

- Once water is boiling, add Colavita penne to pot. Cook, stirring occasionally, 6 minutes.
- Add broccoli and cook, stirring occasionally, until broccoli is bright green and pasta is al dente, 3-5 minutes more. Drain.



## **2 COOK SAUSAGE**

- Remove sausage\* from casing if necessary; discard casing.
- Heat a drizzle of oil in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add garlic and cook, stirring, until fragrant, 30-60 seconds. Remove from heat.
- Swap in chicken sausage\* for pork sausage.



## **4 FINISH & SERVE**

- Return pan with sausage mixture to medium-low heat. Add drained penne and broccoli and 3 TBSP olive oil (6 TBSP for 4 servings) and toss until everything is coated in a glossy sauce. (TIP: Add an additional drizzle of olive oil if needed.) Taste and season with salt and pepper.
- Divide pasta between shallow bowls. Sprinkle with Parmesan and as many chili flakes as you like. Serve.