



TUSCAN PORK SAUSAGE & PEPPER SPAGHETTI

with Tomato Sauce & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Spaghetti
Contains: Wheat



9 oz | 18 oz
Italian Pork Sausage



¼ oz | ¼ oz
Parsley



13.76 oz | 27.52 oz
Crushed Tomatoes



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 TBSP | 2 TBSP
Tuscan Heat
Spice



1 | 2
Chicken Stock
Concentrate



1 | 1
Onion



1 | 1
Bell Pepper*



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.



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 780



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 850



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1000



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic, Italian-style herbs also packs a peppery punch.

SAUCE BOSS

Our test kitchen's secret to silky sauce? Pasta cooking water! The starchy liquid makes a smooth, emulsified sauce.

BUST OUT

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

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.**
- Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Mince **parsley**.



2 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion, bell pepper, and half the Tuscan Heat Spice** (you'll use the rest later). Cook, stirring, until slightly softened, 3-4 minutes.



3 COOK SAUSAGE

- Remove **sausage*** from casing if necessary; discard casing. Add sausage and another **drizzle of oil** to pan. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

- 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 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), then drain.



5 SIMMER SAUCE

- While spaghetti cooks, add **crushed tomatoes** to pan with **cooked sausage**. Season with **remaining Tuscan Heat Spice, salt, and pepper**. Bring to a boil, then reduce to a simmer and cook until thickened, 4-6 minutes.
- Stir in **stock concentrate** and **¾ cup reserved pasta cooking water** (1 cup for 4 servings). Cook until slightly reduced, 1-2 minutes more.



6 FINISH & SERVE

- Add **spaghetti** to pan with **sauce**; toss to coat. (For 4 servings, carefully transfer everything into pot used for pasta.) Stir in **1 TBSP butter** (2 TBSP for 4), **half the parsley**, and **half the Parmesan**. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time until spaghetti is thoroughly coated in sauce.) Season with **salt and pepper**.
- Divide **pasta** between bowls. Sprinkle with remaining parsley and remaining Parmesan and serve.

*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°.