



PORK SAUSAGE RIGATONI ROSA

with Cream Cheese, Zucchini & Parm

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



1 | 2
Zucchini



1 Clove | 2 Cloves
Garlic



9 oz | 18 oz
Italian Pork Sausage



1 | 2
Tomato Paste



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 tsp | 1 tsp
Chili Flakes



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



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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: 810



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 880



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1030



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, 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
- Strainer
- Large pan

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- 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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*Pork Sausage is fully cooked when internal temperature reaches 160°.

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

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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**.



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.