



# PORK SAUSAGE & ROASTED BELL PEPPER PASTA

with Creamy Parmesan Garlic Tomato Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 Clove | 2 Cloves  
Garlic



1 | 1  
Chili Pepper



9 oz | 18 oz  
Italian Pork Sausage



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



1 | 2  
Tomato Paste



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*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: 930



9 oz | 18 oz  
Italian Chicken Sausage Mix

Calories: 990



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1140





HELLO

### CAVATAPPI

This twisty pasta takes its name from the Italian word for corkscrew.

### SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the chef!

### BUST OUT

- Large pot
- Baking sheet
- Aluminum foil
- Strainer
- Large pan

- Kosher salt
  - Black pepper
  - Cooking oil (4 tsp | 6 tsp)
  - Olive oil (1 tsp | 1 tsp)
  - Butter (2 TBSP | 4 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, 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.*

### HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



### 1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve bell pepper; remove stem and seeds. Peel garlic. Thinly slice chili.



### 2 ROAST PEPPER & GARLIC

- Drizzle each bell pepper half with oil and season with salt and pepper; place, cut sides down, on a lightly oiled baking sheet.
- Place garlic in the center of a small piece of foil. Drizzle with oil; season with salt and pepper. Cinch into a packet and place on same sheet.
- Roast on middle rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes.



### 3 COOK PASTA

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve 1 cup pasta cooking water (2 cups for 4 servings), then drain.



### 4 MAKE SAUCE

- While pasta cooks, remove sausage\* from casing if necessary; discard casing.
- Heat a drizzle of olive 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. (TIP: If there's excess grease in your pan, carefully pour it out.) If desired, stir in a pinch of chili; cook until fragrant, 15 seconds.
- Add tomato paste and ½ cup reserved pasta cooking water (¾ cup for 4 servings). Simmer until thickened, 2-3 minutes more. Turn off heat.



### 5 FINISH PASTA

- Carefully transfer roasted bell pepper and garlic to a cutting board. Thinly slice bell pepper into strips. Mash garlic with a fork.
- Return pan with sauce to low heat. Stir in garlic and cream sauce base.
- Stir in bell pepper, drained cavatappi, half the Parmesan (save the rest for serving), and 2 TBSP butter (4 TBSP for 4 servings). TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.



### 6 SERVE

- Season pasta with salt and pepper; divide between bowls. Sprinkle with remaining Parmesan and a pinch of remaining chili if desired. 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°.

🍳 Open package of chicken\* and drain off any excess liquid; season all over with salt and pepper. Swap in chicken (no need to break up into pieces!) or chicken sausage\* for pork sausage. Cook through remainder of step as instructed.