



PORK SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini Ribbons & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Zucchini



6 oz | 12 oz
Spaghetti
Contains: Wheat



9 oz | 18 oz
Italian Pork
Sausage



1 TBSP | 2 TBSP
Tuscan Heat Spice



1 | 2
Marinara Sauce



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

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



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



10 oz | 20 oz
Ground Beef**
Calories: 960



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1000



HELLO

BOLOGNESE

Italian-seasoned pork sausage adds tons of flavor to rich tomato and zucchini sauce.

RIBBON WINNER

If you don't have a peeler, we suggest very thinly slicing your zucchini lengthwise (still rotating as you go) in Step 1.

BUST OUT

- Large pot
 - Peeler
 - Kosher salt
 - Black pepper
 - Olive oil (1 tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
 - Strainer
 - Large pan
- 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.

HOW WAS YOUR MEAL?



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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim ends from **zucchini**. Using a peeler, shave zucchini lengthwise into thin ribbons, rotating as you go, until you get to the seedy core; discard core.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



3 COOK SAUSAGE

- 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.
- Stir in **garlic** and **Tuscan Heat Spice**; cook until fragrant, 30 seconds.

- 🍴 Swap in **chicken sausage*** or **ground beef*** for pork sausage.



4 SIMMER SAUCE

- Add **marinara** to pan with **sausage mixture**, then reduce heat to medium. Simmer until flavors meld and sauce has slightly reduced, 3-4 minutes.



5 TOSS PASTA

- Add drained **spaghetti**, **¼ cup reserved pasta cooking water (½ cup for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)** to pan with **sauce**. Toss to thoroughly combine.
- Separate **zucchini ribbons** with your hands, then stir into pasta until slightly softened, 1-2 minutes. Taste and season with **salt** and **pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until spaghetti is thoroughly coated in sauce.**



6 SERVE

- Divide **pasta** between bowls; top with **Parmesan** and serve.

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

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

🍴 *Ground Beef is fully cooked when internal temperature reaches 160°.