



CHICKEN SAUSAGE RIGATONI IN CREAM SAUCE

with Bell Pepper & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



13.76 oz | 13.76 oz
Crushed Tomatoes



1 | 1
Lemon



9 oz | 18 oz
Italian Chicken Sausage Mix



1 tsp | 1 tsp
Chili Flakes



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
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.

HELLO

RIGATONI

A tube-shaped noodle with little ridges that are perfect for catching flavorful sauces



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 830



ALLIUM-AZING

Why separate the scallion whites from the greens? The whites are better for cooking, while the greens are better for topping.

BUST OUT

- Large pot
- Large pan
- Zester
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 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.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



2 COOK BELL PEPPER

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **bell pepper** and **scallion whites**; cook, stirring, until slightly softened, 3-4 minutes. Season with **salt** and **pepper**.



3 COOK SAUSAGE

- Add **sausage*** to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Season with **salt** and **pepper**. If you like things spicy, stir in a **pinch of chili flakes** and cook until fragrant, 15 seconds. **TIP: If there's excess grease in your pan, carefully pour it out.**



4 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



5 MAKE SAUCE

- Add **half the crushed tomatoes (all for 4 servings)** to pan with **sausage mixture** and cook until softened, 1-2 minutes. Reduce heat to medium low.
- Stir in **cream cheese, sour cream, half the Parmesan (save the rest for serving), ¼ cup reserved pasta cooking water**, and **1 TBSP butter** until thoroughly combined. (For 4, use ⅓ cup reserved pasta cooking water and 2 TBSP butter.)
- Season with **salt, pepper**, and **lemon zest** to taste. Add drained **rigatoni** and toss to coat. **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

- Divide **pasta** between bowls. Sprinkle with **scallion greens, remaining Parmesan**, and a **pinch of chili flakes** if desired. Serve with **lemon wedges** on the side.

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