

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*



1 | 1



6 oz | 12 oz Rigatoni Pasta Contains: Wheat



Scallions



13.76 oz | 13.76 oz Crushed Tomatoes



9 oz | 18 oz Italian Chicken Sausage Mix



1 tsp | 1 tsp Chili Flakes



Cream Cheese Contains: Milk



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.

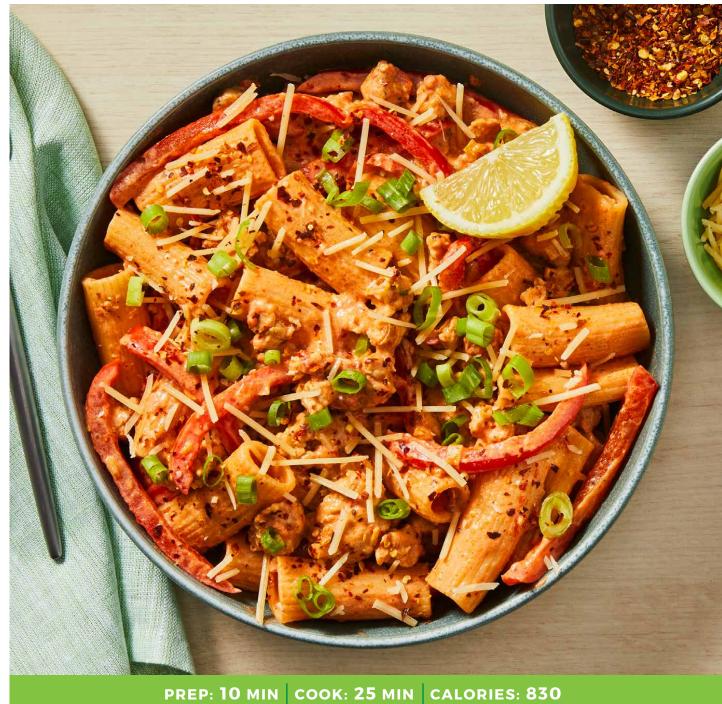
HELLO

RIGATONI

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

CHICKEN SAUSAGE RIGATONI IN CREAM SAUCE

with Bell Pepper & Lemon





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?



reaches 165°

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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.



- · 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.



- Once water is boiling, add rigatoni to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Reserve 1/2 cup pasta cooking water, then drain.



- 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.



• 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.