

INGREDIENTS

2 PERSON | 4 PERSON



Green Bell Pepper



Scallions



Italian Chicken Sausage Mix



6 oz | 12 oz Rigatoni Pasta Contains: Wheat



1 TBSP | 2 TBSP **Italian Seasoning**



Tomato Paste

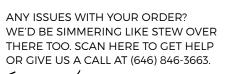


4 oz | 8 oz Cream Sauce Base Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk





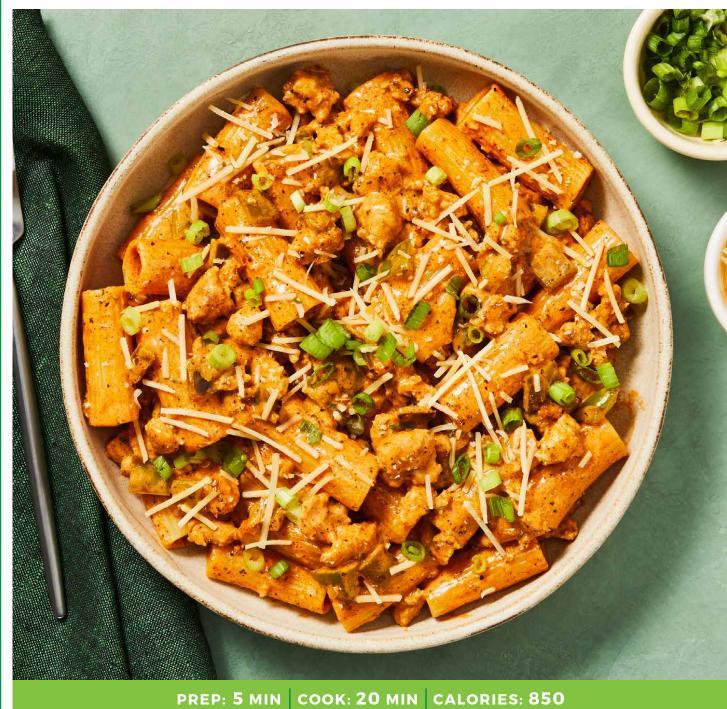
HELLO

PINK SAUCE

A rich, creamy tomato sauce with a blush hue

CHICKEN SAUSAGE RIGATONI

in a Creamy Pink Sauce with Bell Pepper & Parmesan





PASTA PERFECTION

If you want to check if your rigatoni is al dente, Italian for "to the tooth," give one a taste! It should be mostly tender but still have a firm center.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Kosher salt
- · Black pepper
- Olive oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 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?



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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Core, deseed, and dice bell pepper.
 Trim and thinly slice scallions, separating whites from greens.



2 COOK PEPPER & SAUSAGE

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add bell pepper and cook until lightly browned and slightly softened, 3-4 minutes.
- Add sausage* and scallion whites; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with salt and pepper.



3 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.



4 START SAUCE

- While pasta cooks, stir Italian
 Seasoning, tomato paste, and 1 tsp sugar (2 tsp for 4 servings) into pan with sausage mixture until coated.
- Pour in ¼ cup plain water (⅓ cup for 4).
 Bring to a simmer and cook for 1 minute, then reduce heat to low.



5 FINISH SAUCE

 Add cream sauce base to pan with sauce. Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted. Season with salt and pepper.



6 FINISH & SERVE

- Add drained rigatoni to pan with sauce; toss to coat. If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide pasta between bowls and top with Parmesan. Garnish with scallion greens and serve.