



# PORK SAUSAGE RIGATONI ROSA

with Cream Cheese, Zucchini & Parm

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 Clove(s) | 2 Clove(s)  
Garlic



1 | 2  
Tomato Paste



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



6 TBSP | 12 TBSP  
Parmesan Cheese  
Contains: Milk



6 oz | 12 oz  
Rigatoni Pasta  
Contains: Wheat



1 | 2  
Chicken Stock  
Concentrate



9 oz | 18 oz  
Italian Pork  
Sausage



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## 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: 870



10 oz | 20 oz  
Chopped Chicken  
Breast  
Calories: 810



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1020



HELLO

## RIGATONI

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

### FLAVOR BOOST

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that'll give your dish delicious depth. Stirring it in and giving it a minute to cook in Step 3 will help the tomato paste caramelize, giving your sauce a huge hit of umami.

### BUST OUT

- Large pot
  - Large pan
  - Strainer
  - Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Sugar (½ 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.

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### 1 COOK PASTA & PREP

- Wash and dry produce.
- Bring a large pot of **salted water** to a boil. Once water is boiling, add **rigatoni**; cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water (1½ cups for 4 servings)**, then drain and set aside.
- Meanwhile, trim and halve **zucchini** lengthwise; slice crosswise into ¼-inch-thick half-moons. Peel and mince or grate **garlic**.



### 3 MAKE SAUCE

- Stir **garlic** and **tomato paste** into pan with **sausage**; cook until garlic is fragrant, tomato paste is well distributed, and sausage is fully cooked, 1-2 minutes.
- Stir in **cream cheese**, **stock concentrate**, **½ cup reserved pasta cooking water (ladle straight from the pot if pasta hasn't finished cooking yet)**, **1 TBSP butter**, **½ tsp sugar**, and a **pinch of chili flakes** to taste. (For 4 servings, use **¾ cup pasta cooking water**, **2 TBSP butter**, and **1 tsp sugar**.) Remove from heat.



### 2 COOK ZUCCHINI & SAUSAGE

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 5-6 minutes. Remove pan from heat; transfer zucchini to a plate.
- Remove **sausage\*** from casing if necessary; discard casing. Heat another **drizzle of oil** in same pan over medium-high heat. Add sausage to pan and cook, breaking up meat into pieces, until almost cooked through, 3-4 minutes (**it'll finish cooking in the next step**).

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



### 4 FINISH & SERVE

- Add drained **rigatoni** and **zucchini** to pan with **sauce**. Stir in **half the Parmesan**. Season with **salt** and **pepper** to taste. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Divide between bowls; top with remaining Parmesan and serve.

\*Ground Meat is fully cooked when internal temperature reaches 160°.

• \*Poultry is fully cooked when internal temperature reaches 165°.