

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



Zucchini



6 oz | 12 oz Spaghetti **Contains: Wheat**



9 oz | 18 oz Italian Pork Sausage



1 TBSP | 2 TBSP Tuscan Heat Spice



14 oz | 28 oz Marinara Sauce



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.

**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 (5) Italian Chicken Sausage Mix



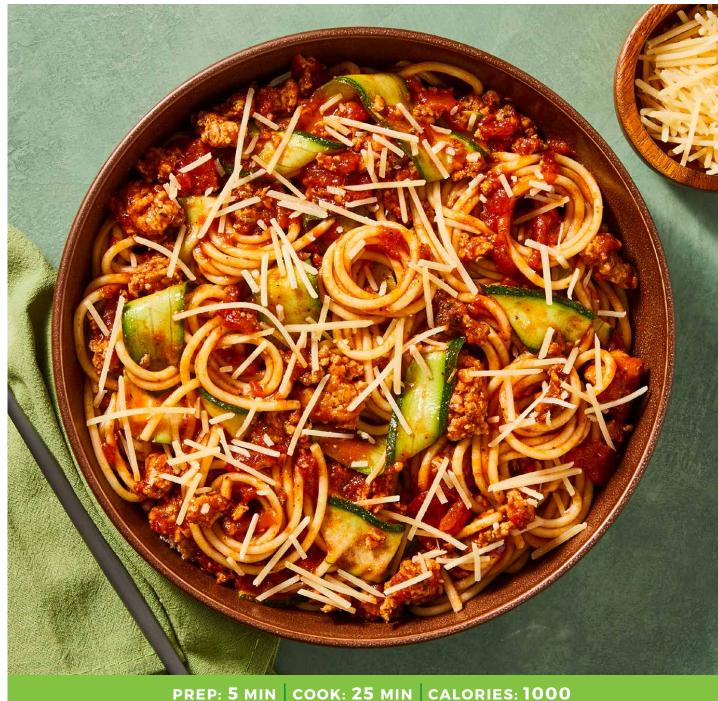
10 oz | 20 oz Ground Beef**

G Calories: 850

Calories: 960

PORK SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini Ribbons & Parmesan





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
- Strainer
- Peeler
- Large pan
- 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?



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- *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°.



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 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.