



# PORK SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini Ribbons & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 2  
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?  
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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  
Italian Chicken  
Sausage Mix  
Calories: 850



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 960



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1000



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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### 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.

\*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°.