





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.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



G Calories: 850



10 oz | 20 oz Shrimp 9 oz | 18 oz 1 Italian Chicken Sausage Mix Calories: 990

PORK SAUSAGE & ROASTED BELL PEPPER PASTA

with Creamy Parmesan Garlic Tomato Sauce



PREP: 10 MIN COOK: 35 MIN CALORIES: 1140



HELLO

CAVATAPPI

This twisty pasta takes its name from the Italian word for corkscrew.

SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the chef!

BUST OUT

• Strainer

Large pan

- Large pot
- Baking sheet
- Aluminum foil
- Kosher salt
- Black pepper

info vou'll need!

reaches 160°

- Cooking oil (4 tsp | 6 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk



1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of salted water to a boil. Wash and drv produce.
- · Halve bell pepper; remove stem and seeds. Peel garlic. Thinly slice chili.



2 ROAST PEPPER & GARLIC

- Drizzle each bell pepper half with oil and season with **salt** and **pepper**; place, cut sides down, on a lightly oiled baking sheet.
- Place garlic in the center of a small piece of foil. Drizzle with **oil**: season with **salt** and pepper. Cinch into a packet and place on same sheet.
- Roast on middle rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes.



• Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.

• Reserve 1 cup pasta cooking water (2 cups for 4 servings), then drain.



4 MAKE SAUCE

- 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. (TIP: If there's excess grease in your pan, carefully pour it out.) If desired, stir in a pinch of chili: cook until fragrant, 15 seconds.
- Add tomato paste and ¹/₂ cup reserved pasta cooking water (¾ cup for 4 servings). Simmer until thickened, 2-3 minutes more. Turn off heat.
- Rinse **shrimp**^{*} under cold water, then pat B dry with paper towels. Season all over Ø with salt and pepper. Swap in shrimp (no need to break up into pieces!) or chicken **sausage*** for pork sausage. Cook through remainder of step as instructed.



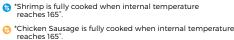
5 FINISH PASTA

- Carefully transfer roasted **bell pepper** and garlic to a cutting board. Thinly slice bell pepper into strips. Mash garlic with a fork.
- Return pan with sauce to low heat. Stir in darlic and cream sauce base.
- Stir in bell pepper, drained cavatappi, half the Parmesan (save the rest for serving), and 2 TBSP butter (4 TBSP for 4 servings). TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.



Season pasta with salt and pepper: divide between bowls. Sprinkle with remaining Parmesan and a pinch of remaining chili if desired Serve





*Pork Sausage is fully cooked when internal temperature

Share your **#HelloFreshPics** with us @HelloFresh

your recipe!

For HelloCustom nutritional information, please refer to HelloEresh.com

MORE IS MORE If you upgraded your meal to double your protein or veggies, 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. To

cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the

HOW WAS YOUR MEAL?



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