



PORK SAUSAGE & ROASTED BELL PEPPER PASTA

with Creamy Parmesan-Garlic Tomato Sauce

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 1
Chili Pepper



9 oz | 18 oz
Italian Pork Sausage



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Penne Pasta
Contains: Wheat



1.5 oz | 3 oz
Tomato Paste



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 1000



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in the sauce in step 4, being sure to taste as you go. You're the chef, after all.

BUST OUT

- Large pot
- Baking sheet
- Aluminum foil
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 6 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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*Pork Sausage is fully cooked when internal temperature reaches 160°.

 *Chicken Sausage is fully cooked when internal temperature reaches 165°.



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 dry produce.**
- Halve **bell pepper**; remove stem and seeds. Peel **garlic**. Thinly slice **chili**. Remove **sausage*** from casing; discard casing.

 No need to remove casing from chicken sausage—there is none!



4 START SAUCE

- While pasta cooks, 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 **½ cup reserved pasta cooking water** (¾ cup for 4 servings; ladle straight from the pot if pasta isn't finished cooking yet). Simmer until thickened, 2-3 minutes more. Turn off heat.

 Swap in **chicken sausage*** for pork sausage.



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 **whole garlic clove** 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 pepper is lightly charred and garlic is softened, 20-25 minutes.



5 FINISH SAUCE & 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 **sausage mixture** to low heat; stir in garlic and **cream sauce base**.
- Stir in bell pepper, drained **penne**, **half the Parmesan** (save the rest for serving), and **2 TBSP butter** (4 TBSP for 4 servings). Season with **salt** and **pepper**. **TIP: If needed, add more reserved cooking water a splash at a time until pasta is coated in sauce.**



3 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water** (2 cups for 4 servings), then drain.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **remaining Parmesan** and, if desired, a **pinch of remaining chili**. Serve.

WK 22-18