

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Zucchini



11 1



9 oz | 18 oz Italian Chicken Sausage Mix



**13.76 oz | 27.52 oz** Crushed Tomatoes



2 TBSP | 4 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP Italian Seasoning



6 oz | 12 oz Spaghetti Contains: Wheat



1 | 2 Chicken Stock Concentrate



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk

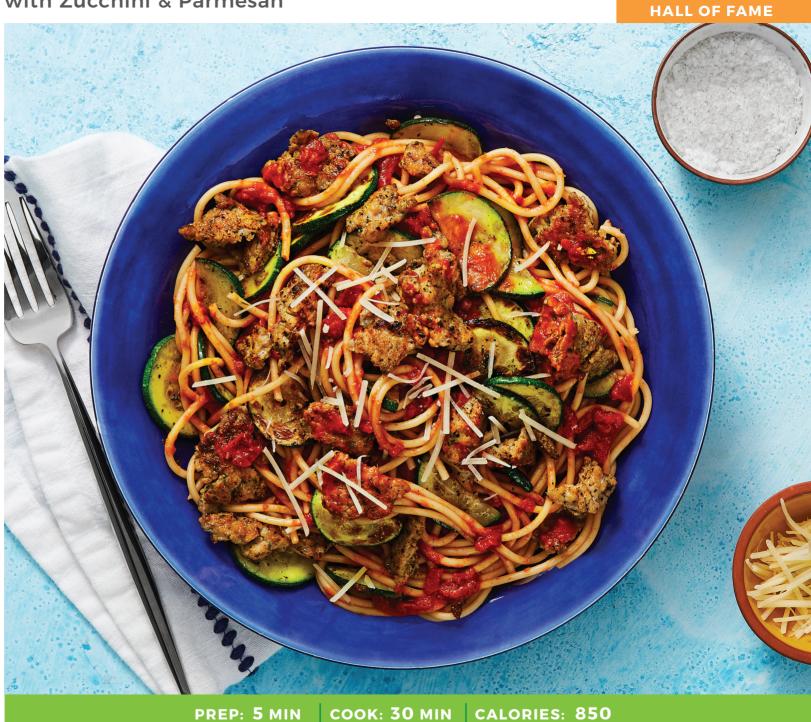
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# **HALL OF FAME**

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# CHICKEN SAUSAGE SPAGHETTI BOLOGNESE

with Zucchini & Parmesan



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# **SEASON OF LOVE**

When salting your pasta cooking water, don't be shy-you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the noodles with enough seasoning (aka flavor) to complement the sauce.

# **BUST OUT**

- Large pot
- · Baking sheet
- · Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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



#### 1 PREP

- Heat broiler to high. Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons.



### **2 BROIL ZUCCHINI**

- Toss **zucchini** on a baking sheet with a large drizzle of olive oil and season with half the Italian Seasoning (you'll use the rest in the next step), salt, and pepper.
- Broil until browned and softened 5-7 minutes. TIP: Watch carefully to avoid burning.



# **3 COOK SAUSAGE**

• Meanwhile, heat a drizzle of olive oil in a large pan over medium-high heat. Add sausage\* and remaining Italian **Seasoning**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



# **4 COOK PASTA**

- Once water is boiling, add **spaghetti** to pot. Cook until al dente. 9-11 minutes.
- Reserve 1/2 cup pasta cooking water, then drain and set aside.



#### **5 SIMMER SAUCE**

 While pasta cooks, stir crushed tomatoes, stock concentrate, and 1 tsp sugar (2 tsp for 4 servings) into pan with **sausage**. Season generously with **salt** (we used ½ tsp) and **pepper**. (Use ¾ tsp salt for 4.) Bring to a simmer and cook until reduced, 5-7 minutes.



# 6 FINISH & SERVE

- Stir sour cream and 1 TBSP butter (2 TBSP for 4 servings) into pan with sauce. Add drained spaghetti and **zucchini**; toss to coat. (If your pan isn't large enough, pour everything back into empty pasta pot.) If needed, stir in reserved pasta cooking water 1 TBSP at a time until pasta is thoroughly coated in sauce. Taste and season with salt and pepper.
- Divide **pasta** between bowls. Sprinkle with Parmesan and serve.

