



PERFECT PENNE BAKE

with Chicken Sausage and Kale



HELLO

TUSCAN HEAT SPICE

Sweet herbs and fennel mingle with the slightest hint of chili.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 760



Red Onion



Kale



Sweet Italian Chicken Sausage



Penne Pasta
(Contains: Wheat)



Mozzarella Cheese
(Contains: Milk)



Garlic



Thyme



Tuscan Heat Spice



Diced Tomatoes



Parmesan Cheese
(Contains: Milk)

START STRONG


Does mincing garlic grate on your nerves? Grab a grater! Grating garlic is not only a time-saver, but also a way to bring out extra-garlicky flavor.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Garlic 2 Cloves | 2 Cloves
- Kale 4 oz | 8 oz
- Thyme ¼ oz | ¼ oz
- Sweet Italian Chicken Sausage 9 oz | 18 oz
- Tuscan Heat Spice  1 tsp | 2 tsp
- Penne Pasta 6 oz | 12 oz
- Diced Tomatoes 1 Can | 2 Cans
- Mozzarella Cheese ½ Cup | 1 Cup
- Parmesan Cheese ¼ Cup | ½ Cup

HELLO WINE



PAIR WITH

Come si dice?! Rosso Salento Primitivo, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Mince or grate **garlic**. Remove large ribs and stems from half the **kale** and discard (use the rest of the kale as you like). Coarsely chop leaves. Strip leaves from **thyme**; discard stems. Remove **sausage** from casing.



4 BOIL PASTA AND KALE

Once water is boiling, add **penne** to pot. After 7-8 minutes, add **kale** to pot. Cook until kale is softened and penne is al dente, 2-3 minutes more. Drain.



2 COOK AROMATICS

Heat **1 TBSP olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **onion** and cook until softened, 3-5 minutes. Toss in **garlic** and **1 tsp Tuscan heat spice** (we sent more). Cook until fragrant, about 1 minute.



5 SIMMER TOMATOES

Meanwhile, stir **diced tomatoes** and **thyme** into pan with sausage mixture. Season with **salt** and **pepper**. Reduce heat to low and simmer until pasta is ready. After draining **penne** and **kale**, stir both into pan. Season with salt and pepper. **TIP:** If your pan is not ovenproof, transfer mixture to a baking dish at this point.



3 COOK SAUSAGE

Add **sausage** to pan, breaking up meat into pieces. Cook until lightly browned, 4-5 minutes.



6 PLATE AND SERVE

Sprinkle **penne mixture** with **mozzarella** and **Parmesan**. Bake in oven until cheese is melted and bubbly, about 5 minutes, then divide between plates and serve.

GENIUS!

Lasagna-baked perfection in a fraction of the time.

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