



# SAUSAGE AND ROASTED BELL PEPPER PASTA

with Creamy Parmesan Garlic Tomato Sauce



## HELLO ROASTED GARLIC

Roasting garlic in foil brings out a caramelized flavor and fills your home with an irresistible aroma.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 1070**



Bell Pepper\*



Sweet Italian Pork Sausage



Gemelli Pasta  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Chili Pepper



Garlic



Tomato Paste



Parmesan Cheese  
(Contains: Milk)

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG


Our little chili pepper packs a punch! If you're sensitive to heat, remove the ribs and seeds and wash your hands after handling.

## BUST OUT

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

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper 1 | 2
- Chili Pepper  1 | 1
- Sweet Italian Pork Sausage\* 9 oz | 18 oz
- Garlic 2 Cloves | 4 Cloves
- Gemelli Pasta 6 oz | 12 oz
- Tomato Paste 3 TBSP | 6 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

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

## WINE CLUB

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## 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 all produce.** Halve **bell pepper**, then remove and discard core and stem. Thinly slice **chili**, removing ribs and seeds for less heat. Remove **sausage** from casings; discard casings.



## 4 MAKE SAUCE

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, 6-8 minutes. Pour out and discard any excess fat from pan. If desired, stir in a pinch of **chili**; cook 15 seconds. Add **tomato paste** and **½ cup reserved pasta cooking water** (¾ cup for 4 servings). Simmer until thickened, about 2 minutes. Turn off heat.



## 2 ROAST VEGGIES

Drizzle **bell pepper halves** with **oil**, **salt**, and **pepper**; place cut sides down on a lightly oiled baking sheet. Place **garlic cloves** on a small piece of foil and drizzle with oil, salt, and pepper; cinch into a packet and place on baking sheet. Roast until bell pepper begins to char and garlic softens, 20-25 minutes.



## 5 FINISH PASTA

Transfer roasted **bell pepper halves** to a cutting board; thinly slice. Remove roasted **garlic cloves** from foil; transfer to cutting board and gently mash with a fork. Return pan with **sauce** to low heat. Add mashed garlic and stir to combine. Stir in **sliced bell pepper**, **gemelli**, **sour cream**, **2 TBSP butter** (4 TBSP for 4 servings), and half the **Parmesan**. (**TIP:** If sauce seems dry, stir in a splash of remaining reserved cooking water.) Season with **salt** and **pepper**.



## 3 COOK PASTA

Once water is boiling, add **gemelli** to pot. Cook until al dente, 9-11 minutes. Reserve **¾ cup pasta cooking water** (1½ cups for 4 servings), then drain.



## 6 SERVE

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

## VEG OUT!

For a vegetarian version, swap out the sausage for more cooked veggies like mushrooms or zucchini.

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