



CHICKEN SAUSAGE RIGATONI

in a Creamy Pink Sauce with Bell Pepper & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



9 oz | 18 oz
Italian Chicken Sausage Mix



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



1 TBSP | 2 TBSP
Italian Seasoning



1.5 oz | 3 oz
Tomato Paste



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

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

HELLO

RIGATONI

A tube-shaped noodle full of little ridges that are perfect for catching flavorful sauces



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 880



THE MORE YOU KNOW

If you want to check if your rigatoni is *al dente*, Italian for “to the tooth,” give one a taste! It should be mostly tender but still have a firm center.

BUST OUT

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

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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Core, deseed, and dice **bell pepper**. Trim and thinly slice **scallions**, separating whites from greens.



2 COOK SAUSAGE

- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **bell pepper** and cook until lightly browned and slightly softened, 3-4 minutes.
- Add **sausage*** and **scallion whites** to pan; cook, breaking up meat into pieces, until cooked through, 4-6 minutes. Season with **salt** and **pepper**.



3 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook until *al dente*, 10-12 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



4 START SAUCE

- While pasta cooks, stir **Italian Seasoning**, **tomato paste**, and **1 tsp sugar** into pan with **sausage mixture** until coated. Pour in **¼ cup plain water**. Bring to a simmer and cook for 1 minute, then reduce heat to low.
- **4 SERVINGS: Use 2 tsp sugar and ⅓ cup plain water.**



5 FINISH SAUCE

- Cut top off carton of **cream sauce base** to open fully; pour contents into pan with **sauce**. Using a spoon or spatula, scrape any remaining cream sauce from carton into pan.
- Stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.
- **4 SERVINGS: Use 2 TBSP butter.**



6 FINISH & SERVE

- Add **rigatoni** to pan with **sauce**; toss to coat. If needed, stir in **reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce.
- Divide **pasta** between bowls and top with **Parmesan**. Sprinkle with a pinch of **chili flakes** if desired. Garnish with **scallion greens** and serve.

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