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## PORK SAUSAGE PENNE ITALIANO

with Long Green Pepper & Parmesan

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Long Green Pepper\***

(1 | 2)



**Garlic**

(3 Cloves | 6 Cloves)



**Penne Pasta**

(1 | 2)

*Contains: Wheat*



**Pork Sausage\***

(1 | 2)



**Tomato Paste**

(1 | 2)



**Cream Cheese\***

(1 | 2)

*Contains: Milk*



**Shredded Parmesan\***

(1 | 2)

*Contains: Milk*

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Vegetable Oil**  
(1 tsp | 2 tsp)

### CUSTOMPLATE



This dish is eligible for CustomPlate!  
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## CHEF'S TIP

How do you know if your pasta water is salty enough? Taste it! (We're serious.) Because your cooking water is the only chance you have to season the pasta itself, it's super-important to treat it like you would any other ingredient. The water should taste about as salty as the ocean!

## HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken sausage mix** for pork sausage? In step 1, there's no need to remove and discard casing—our chicken sausage mix has none! Cook through step 3 as instructed, swapping in chicken sausage for pork sausage; cook for 4–6 minutes.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Core, deseed, and cut **green pepper** into a medium dice. Peel and finely chop **garlic**. Remove **sausage** from casing; discard casing. Heat a **drizzle of oil** in a large pan over medium-high heat. Add green pepper and season with **salt** and **pepper**. Cook, stirring, until browned and slightly softened, 4–5 minutes.

2.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water**, then drain.

3.



Once **green pepper** is slightly softened, add **garlic** to pan; cook until fragrant, 30 seconds. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. Stir in **tomato paste**; cook for 1 minute.

4.



Stir **½ cup plain water** (**¾ cup for 4 servings**) into pan with **sausage mixture**. Simmer until thickened, 3–4 minutes. Reduce heat to low and stir in **cream cheese**, **half the Parmesan** (**save the rest for serving**), and **1 TBSP butter** (**2 TBSP for 4**) until melted. Season with **salt** and **pepper**.

5.



Add **drained pasta** to pan with **sauce**; toss until thoroughly coated. (**If sauce is too thick, add splashes of reserved pasta cooking water as needed.**) Taste and season with **salt** and **pepper**.

6.



Divide **pasta** between bowls and top with **remaining Parmesan**. (**Got some chili flakes, basil, or parsley on hand? Feel free to sprinkle on top for some oomph!**)

*Pork Sausage is fully cooked when internal temperature reaches 160 degrees.  
Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.*

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