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## PORK SAUSAGE PENNE ITALIANO

with Green Pepper & Parmesan

### WHAT WE SEND

\* Keep refrigerated

(2 servings | 4 servings)

CALORIES **710**

PREP IN **5 MIN**

READY IN **30 MIN**

\* Times may vary based on CustomPlate choices.



**Long Green Pepper\***  
(1 | 2)



**Garlic**  
(3 Cloves | 6 Cloves)



**Penne Pasta**  
(1 | 2)  
*Contains: Wheat*



**Italian Pork Sausage\***  
(6 oz | 12 oz)



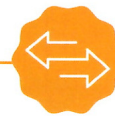
**Tomato Paste**  
(1 | 2)



**Cream Cheese\***  
(1 | 2)  
*Contains: Milk*



**Shredded Parmesan\***  
(1 | 2)  
*Contains: Milk*



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Chicken Sausage Mix\***  
(9 oz | 18 oz)  
Calories: 780



**Ground Beef\***  
(8 oz | 16 oz)  
Calories: 820

### WHAT YOU'LL NEED

**Kosher Salt**

**Cooking Oil**

(1 tsp | 2 tsp)

**Butter**

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

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**\$20**



**6 SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



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**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add green pepper and season with **salt**. Cook, stirring, until browned and slightly softened, 4–5 minutes.



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



Remove **sausage** from casing if necessary; discard casing. 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.

↔ Cook through this step as instructed, swapping in **chicken sausage** or **beef** for pork sausage.



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 and combined. Season with **salt**.



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**.



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°.  
Chicken Sausage is fully cooked when internal temperature reaches 165°.  
Ground Beef is fully cooked when internal temperature reaches 160°.*