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PORK SAUSAGE LINGUINE 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)



Linguine 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

Butter

(1 TBSP | 2 TBSP)

Contains Milk

Vegetable Oil

(1 tsp | 2 tsp)

CUSTOMPLATE



This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
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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? Easy! No need to remove the casing in step 1 (there is none!). In step 3, simply cook the sausage for an extra minute before adding the **tomato paste**.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry all 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.



Add **garlic** to pan with **green pepper**; 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** (**you'll use the rest later**), and **1 TBSP butter** (**2 TBSP for 4**) until melted. Season with **salt** and **pepper**.

5.



Add **drained pasta** to **sauce**; toss until thoroughly coated. (**If sauce is very 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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