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PORK SAUSAGE LINGUINE ITALIANO

with Green Pepper & Parmesan


WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated


Long Green Pepper*
(1 | 2)


Garlic
(3 Cloves | 6 Cloves)


Pork Sausage*
(1 | 2)


Linguine Pasta
(1 | 2)
Contains: Wheat


Tomato Paste
(1 | 2)



Cream Cheese*
(1 | 2)
Contains: Milk


Shredded Parmesan*
(1 | 2)
Contains: Milk

PREP IN **5 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.


Chicken Sausage Mix 🌱
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Cooking Oil
(1 tsp | 2 tsp)

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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!

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.

No need to remove the casing—there is none!

3.



While pasta cooks, 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.

Simply cook through this step as instructed, swapping in **chicken sausage** for pork sausage.

5.



Add **drained pasta** to pan with **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**.

2.



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.

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 and combined. 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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