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## CREAMY TOMATO CAVATAPPI & PORK SAUSAGE with Mozzarella

### WHAT WE SEND

(2 servings | 4 servings)

CALORIES **810**

PREP IN **5 MIN**

READY IN **15 MIN**

\* Keep refrigerated



**Onion**  
(1 | 2)



**Tomato\***  
(1 | 2)



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



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



**Garlic Powder**  
(1 | 2)



**Tomato Paste**  
(1 | 2)



**Cream Sauce Base\***  
(1 | 2)  
*Contains: Milk*



**Chicken Stock Concentrates**  
(2 | 4)



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

### WHAT YOU'LL NEED

**Kosher Salt**

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

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**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.

**1.**



Bring a medium pot (large pot for 4 servings) of salted water to a boil. Wash and dry produce. Halve, peel, and dice onion into ½-inch pieces. Dice tomato into ½-inch pieces.

**2.**



Once water is boiling, add pasta to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve ½ cup pasta cooking water (1 cup for 4 servings), then drain.

**3.**



While pasta cooks, heat a drizzle of oil in a large pan over medium-high heat. Add onion; cook, stirring occasionally, until translucent and beginning to soften, 2–3 minutes. Remove sausage from casing if necessary; discard casing. Add sausage to pan with onion; cook, breaking up meat into pieces, until sausage is browned and cooked through, 4–5 minutes.

**4.**



Add diced tomato, garlic powder, and tomato paste to pan with sausage mixture; stir to coat. Reduce heat to low, then add cream sauce base and stock concentrates; stir until well combined and a creamy sauce forms. (Keep sauce covered and off heat until pasta is cooked.)

**5.**



To pan with sauce, add drained pasta and half the cheese; stir to combine. (If sauce was off heat, return pan to low heat.) If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce. Taste and season with more salt if desired.

**6.**



Divide pasta between bowls and top with remaining cheese.