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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.