



In your box

- 2 Garlic Cloves
- ½ oz. Grated Parmesan
- 1 Zucchini
- 5 oz. Farfalle Pasta
- 6 fl. oz. Marinara Sauce
- 1 oz. Shredded Mozzarella
- 1 Ciabatta Roll

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Portion-Italian Pork Sausage Links
- 12 oz. Ground Turkey
- 4 Beyond Sausage Links

*Contains: milk, wheat

You will need

- Olive Oil, Cooking Spray
- Medium Pot, Baking Sheet, Medium Oven-Safe Casserole Dish, Mixing Bowl, Colander, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Baked Italian Sausage Farfalle

with zucchini and garlic bread

NUTRITION per serving—Calories: 874, Carbohydrates: 87g, Sugar: 9g, Fiber: 6g, Protein: 40g, Sodium: 1703mg, Fat: 41g, Saturated Fat: 11g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Bring a medium pot of **water** to a boil
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **garlic, Parmesan**

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions, working in batches if necessary.
- If using **Beyond Sausage**, crumble into bite-sized pieces. Follow same instructions as Italian sausage in Step 3, breaking up "sausage", until warmed through, 6-8 minutes. Vegetarian sausage will not brown.
- If using **diced chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instruction as Italian sausage in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in step 3, breaking up meat until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



1. Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and cut into $\frac{1}{4}$ " half-moons.
- Halve **ciabatta**, if necessary.
- Mince **garlic**.
- In a mixing bowl, combine half the garlic (reserve remaining for zucchini), 1 Tbsp. **olive oil**, and a pinch of **Parmesan** (reserve remaining for pasta). Set aside.
- On a separate cutting board, remove **sausage** from casing.



2. Cook the Farfalle

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve $\frac{1}{4}$ cup **pasta cooking water**. Drain pasta in a colander. Return to pot and toss with 1 tsp. **olive oil**. Set aside.
- While pasta cooks, start sauce.



3. Cook the Sausage and Zucchini

- Place a large non-stick pan over medium-high heat.
- Add $\frac{1}{2}$ tsp. **olive oil** and **Italian sausage** to hot pan. Break up sausage until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer Italian sausage to a plate. Return pan to medium heat and add $\frac{1}{2}$ tsp. **olive oil**.
- Add **zucchini** and remaining **garlic** to hot pan. Stir often until zucchini is lightly browned and begins to soften, 4-5 minutes.



4. Finish the Pasta Mixture

- Add **marinara sauce**, reserved **pasta cooking water**, cooked **pasta**, cooked **sausage**, and remaining **Parmesan** to hot pan. Stir until completely combined.
- Remove from burner.



5. Bake Casserole and Finish Dish

- Transfer **pasta mixture** to prepared casserole dish. For best results, use an 8" casserole dish. Top with **mozzarella** and place on one half of prepared baking sheet.
- Place **ciabatta halves**, cut-side up, on empty half of baking sheet. Top evenly with **garlic-Parmesan oil**.
- Bake in hot oven until mozzarella is melted and bread is golden brown, 7-9 minutes.
- Rest baked casserole, 5 minutes.
- Plate dish as pictured on front of card. Bon appétit!