



In your box

- 1 oz. Grated Pecorino Cheese
- 5 oz. Rigatoni
- 6 oz. Broccoli Florets
- 2 Garlic Cloves
- 2 oz. White Cooking Wine
- 2 oz. Light Cream Cheese
- 🌶️ ¼ tsp. Red Pepper Flakes

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 14 oz. Diced Chicken Thighs
- 16 oz. Double Portion-Italian Pork Sausage Links

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, 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



Italian Sausage and Broccoli Pasta

with pecorino

NUTRITION per serving—Calories: 786, Carbohydrates: 66g, Sugar: 6g, Fiber: 5g, Protein: 35g, Sodium: 1416mg, Fat: 42g, Saturated Fat: 14g
 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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring **water** to a boil in a medium pot
- Ingredient(s) used more than once: **pecorino**

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches if necessary.
- If using **Impossible burger**, follow same instructions as Italian sausage in Step 4, breaking into small pieces and cooking until heated through, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as Italian sausage in Step 4, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **diced chicken thighs**, pat dry. Follow same instructions as Italian sausage in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and stir constantly, 30 seconds.
- Then cook until al dente, 11-13 minutes.
- Reserve $\frac{3}{4}$ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- Remove **sausage** from casing, if necessary.



3. Cook the Broccoli

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **broccoli** and a pinch of **pepper** to hot pan. Stir occasionally until tender but still crisp, 5-7 minutes.
- Transfer broccoli to a plate. Keep pan over medium-high heat.



4. Cook the Sausage

- Add 2 tsp. **olive oil** and **Italian sausage** to hot pan and stir occasionally, breaking up meat, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **garlic** and stir constantly until aromatic, 30-60 seconds.
- Add **white wine** and stir occasionally until liquid has mostly evaporated, 1-2 minutes.



5. Make Sauce and Finish Dish

- Add **pasta cooking water** and **cream cheese** to pan. Stir constantly until cream cheese is incorporated, 2-3 minutes.
- Stir in **broccoli**, **pasta**, **pecorino** (reserve a pinch for garnish), **red pepper flakes** (to taste), and a pinch of **salt** and **pepper** until combined.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with remaining pecorino. Bon appétit!