



In your box

- 1 oz. Light Cream Cheese
- 4 oz. Broccolini
- 1 Yellow Onion
- 1 Tbsp. Tomato Paste
- 1 oz. Shredded Parmesan Cheese
- ¼ tsp. Red Pepper Flakes

- 5 oz. Rigatoni
- 4 oz. Rosee Sauce

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 10 oz. Ground Turkey
- 16 oz. Double Portion Italian Pork Sausage Links

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt

Large Non-Stick Pan, Medium Pot, Colander

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Sausage Pasta and Tomato Cream Sauce

with broccolini and onion

NUTRITION per serving—Calories: 767, Carbohydrates: 69g, Sugar: 9g, Fiber: 5g, Protein: 37g, Sodium: 1589mg, Fat: 39g, Saturated Fat: 13g
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
40-50 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
- Set **cream cheese** on counter to soften
- Bring 8 cups **water**, 2 tsp. **salt** to a boil in a medium pot
- Only half the **onion** is used in this recipe

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches if necessary.
- If using **ground beef**, follow same instructions as Italian sausage in Step 3, cooking until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Step 3, cooking until turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, follow same instructions as Italian sausage in Step 3, cooking until burger is heated through, 4-6 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim bottom end from **broccolini** and cut into 1" lengths.
- Halve and peel **onion**. Slice one half thinly (other half yours to use as you please!).
- Remove **Italian sausage** from casing, if necessary.



3. Cook the Sausage

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **Italian sausage** to hot pan and break up into small pieces until browned and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer sausage to a plate. Keep pan over medium-high heat.



4. Cook the Vegetables

- Add 1 tsp. **olive oil**, **broccolini**, and **onion** to hot pan. Stir occasionally until slightly tender, 5-7 minutes.
- Add **tomato paste**, **cream cheese**, **rose sauce**, and half the reserved **pasta cooking water**. Bring to a simmer.
- Once simmering, add **pasta** and **sausage** and stir until combined, 30-60 seconds.
- *If too thick, add remaining pasta cooking water, 1 tsp. at a time, until desired consistency is reached.* Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!