



In your box

- ½ oz. Grated Parmesan
- ¼ tsp. Red Pepper Flakes
- 16 oz. Italian Pork Sausage Links
- .125 oz. Oregano
- 2 Tbsp. Tomato Paste
- ½ tsp. Garlic Salt
- 2 Garlic Cloves
- 4 fl. oz. Cream Sauce Base
- 10 oz. Penne Pasta
- 10 fl. oz. Tomato Sauce

*Contains: milk, wheat

You will need

- Olive Oil
- Large Pot

Minimum Internal Protein Temperature

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

4-Serving Meal



One-Pot Italian Sausage Penne

in creamy tomato sauce

NUTRITION per serving—Calories: 664, Carbohydrates: 64g, Sugar: 7g, Fiber: 4g, Protein: 32g, Sodium: 1738mg, Fat: 32g, Saturated Fat: 12g
 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

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Stem oregano and coarsely chop.
- Mince garlic.
- Remove Italian sausage from casing, if necessary.



2. Cook the Sausage

- Place a large pot over medium-high heat with 2 tsp. olive oil.
- Add Italian sausage to hot pot. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



3. Add the Pasta and Sauce

- Stir pasta, tomato paste, garlic salt, tomato sauce, garlic, oregano, and 2¼ cups water into hot pot. Cover, and bring to a boil.
- Once boiling, stir often, scraping bottom of pot to prevent burning, until pasta is al dente, 10-12 minutes.



4. Add the Cream Sauce

- Stir cream sauce base into hot pot and bring to a simmer.
- Once simmering, remove from burner.



5. Finish the Dish

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