



One-Pot Creamy Italian Sausage Rigatoni

WITH FIRE ROASTED TOMATOES AND KALE

One-Pan Family Meal



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt
Colander, Large Pot

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 6 oz. Fire Roasted Diced Tomatoes
- 1 Yellow Onion
- 3 oz. Shredded Kale
- 10 oz. Rigatoni
- 8 fl. oz. Cream Sauce Base
- 2 tsp. Chicken Broth Concentrate
- 4 Garlic Cloves
- 2 tsp. Garlic Pepper
- 16 oz. Italian Pork Sausage Links
- 3 Tbsp. Sun-Dried Tomato Pesto

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.

View nutritional information at www.homechef.com/17533

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a large pot



1. Cook Pasta and Kale

- Once **water** in large pot is boiling, add **pasta** and cook, 10 minutes.
- Add **kale** and cook until pasta is al dente, 1-3 minutes.
- Drain pasta and kale in a colander. Set aside. Reserve pot; no need to wipe clean.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Halve and peel **onion**. Cut halves into 1/4" dice.
- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.



3. Cook the Sausage and Onion

- Return pot used to cook pasta to medium-high heat.
- Add 1 tsp. **olive oil**, **Italian sausage**, and **onion** to hot pan. Break sausage into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **garlic** and cook until fragrant, 30-60 seconds.



4. Add the Sauce and Pasta

- Add **chicken broth concentrate**, **tomatoes**, **cream sauce base**, **pesto**, **pasta** and **kale**, **garlic pepper**, and 1/4 tsp. **salt** to hot pot. Stir until combined and heated through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate as pictured on front of card. Bon appétit!