



# Italian Sausage Pasta with Cajun Cream Sauce

AND SPINACH

Classic



**Prep & Cook Time**

20-30 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt  
Medium Pot, Wire-Mesh  
Strainer, Large Non-Stick Pan

**Ingredients**

- 1 Lemon
- 5 oz. Baby Spinach
- 1 oz. Grated Parmesan
- 🔥 1 tsp. Cajun Seasoning
- 🔥 ¼ tsp. Red Pepper Flakes
- 4 fl. oz. Cream Sauce Base
- 5 oz. Angel Hair Pasta

**Difficulty Level**

EASY

**Spice Level**

MEDIUM

**Customize It Options**

- 8 oz. Italian Pork Sausage Links
- 12 oz. Filets Mignon
- 8 oz. Shrimp
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 16 oz. Double Portion Italian Pork Sausage Links

**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/18826](http://www.homechef.com/18826)

\*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 medium pot

### Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches, if necessary.
- If using **filets mignon**, pat dry. Follow same instructions as Italian sausage in Step 3, cooking until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Cook spinach and pasta separately, and serve steak alongside pasta.*
- If using **shrimp**, pat dry. Follow same instructions as Italian sausage in Step 3, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as Italian sausage in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Cook the Pasta

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 3-5 minutes.
- Reserve  $\frac{1}{2}$  cup **pasta cooking water**. Drain pasta into a wire-mesh strainer and set aside.
- While pasta cooks, continue recipe.



### 2. Prepare the Ingredients

- Halve **lemon**. Juice one half and cut remaining half into wedges.
- Remove **Italian sausage** from casing, if necessary.



### 3. Cook the Sausage and Spinach

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **sausage** to hot pan. Break into small pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **spinach** and stir occasionally until just wilted, 2-3 minutes.
- Remove from burner. Transfer sausage and spinach to a plate. Reserve pan; no need to wipe clean.



### 4. Make the Sauce

- Return pan used to cook sausage to medium heat.
- Add **cream base**, **cheese**, and **Cajun seasoning** to hot pan. Bring to a boil.
- Once boiling, stir constantly until thickened, 1-2 minutes.
- Remove from burner. Stir in **pasta**, **sausage-spinach mixture**, half the reserved **pasta cooking water**, a pinch of **salt**, and 1 Tbsp. **lemon juice** until pasta is coated. *If too dry, add remaining pasta cooking water, 1 Tbsp. at a time until desired consistency is reached.*



### 5. Finish the dish

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