



### In your box

- 1 tsp. Garlic Salt
- 1 Green Bell Pepper
- ½ oz. Flour
- 16 oz. Italian Pork Sausage Links
- 1 Red Onion
- 8 oz. Cremini Mushrooms
- 2 tsp. Chicken Broth Concentrate
- 16 oz. Cooked Penne Pasta
- 3 oz. Light Cream Cheese
- 2 oz. Shredded Swiss Cheese

*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, Pepper
- Large Oven-Safe Non-Stick Pan, Mixing Bowl

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

4 Serving One Pot Family Meal



# One-Pan Italian Sausage Pasta with Swiss Fondue

and mushrooms and peppers

NUTRITION per serving—Calories: 620, Carbohydrates: 53g, Sugar: 7g, Fiber: 3g, Protein: 34g, Sodium: 1580mg, 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

**Intermediate**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **Swiss cheese**



### 1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **green bell pepper** into ½" dice.
- Cut **mushrooms** into ¼" slices.
- Halve and peel **onion**. Cut halves into ¼" dice.
- Remove **Italian sausage** from casing, if necessary.



### 2. Cook the Sausage

- Heat a large oven-safe non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **Italian sausage** to hot pan. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer sausage to a plate. Wipe pan clean and reserve.



### 3. Cook the Vegetables

- Return pan used to cook sausage to medium-high heat.
- Add 1 tsp. **olive oil**, **green bell pepper**, and **onion** to hot pan. Stir occasionally until tender, 4-6 minutes.
- Add **mushrooms** and **garlic salt**. Stir occasionally until lightly browned, 4-6 minutes.
- Transfer vegetables to plate with pork. Wipe pan clean and reserve.



### 4. Make the Sauce

- In a mixing bowl, combine **flour** and ¼ cup **water**.
- Return pan used to cook vegetables to medium-high heat.
- Add softened **cream cheese**, **chicken broth concentrate**, and 1¼ cups water to hot pan. Bring to a simmer.
- Once simmering, add flour-water mixture and whisk or stir vigorously until combined and thick enough to coat the back of a spoon, 1-2 minutes.
- Remove from burner. Stir in a pinch of **pepper** and half the **Swiss cheese** (adding a pinch at a time; reserve remaining for topping) until thoroughly combined and melted.



### 5. Broil Pasta and Finish Dish

- Stir **vegetables**, **sausage**, and **pasta** into pan with **sauce** until combined. Top with remaining **Swiss cheese**.
- Place under hot broiler and broil until melted and lightly browned, 5-8 minutes.
- *Don't text and broil! Keep an eye on oven as pasta may burn easily under broiler.*
- Carefully remove from broiler. *Pan and handle will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card. Bon appétit!