



Roasted Red Pepper and Sausage Gemelli

WITH PARMESAN

4-Serving
Family Meal



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

16 oz. Italian Pork Sausage
½ tsp. Garlic Salt
16 fl. oz. Tomato Sauce
2 Garlic Cloves
1 Red Onion
4 oz. Roasted Red Peppers
2 Tbsp. Roasted Red Pepper Pesto
16 oz. Cooked Gemelli Pasta
1 oz. Grated Parmesan Cheese

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20976

*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



1. Prepare the Ingredients

- Halve and peel **onion**. Cut halves into 1/4" dice.
- Mince **garlic**.



2. Cook the Onion

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **onion** to hot pan and stir occasionally until tender 3-4 minutes.



3. Add the Sausage

- Remove **Italian sausage** from casing, if necessary.
- Add sausage to hot pan and break into pieces until sausage reaches a minimum internal temperature of 160 degrees, 6-8 minutes.
- Add **garlic** and stir occasionally until fragrant, 30-60 seconds.



4. Add the Sauce and Pasta

- Add **tomato sauce, pesto, peppers, garlic salt, and pasta** to hot pan. Stir occasionally until combined and heated through, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **cheese**. Bon appétit!