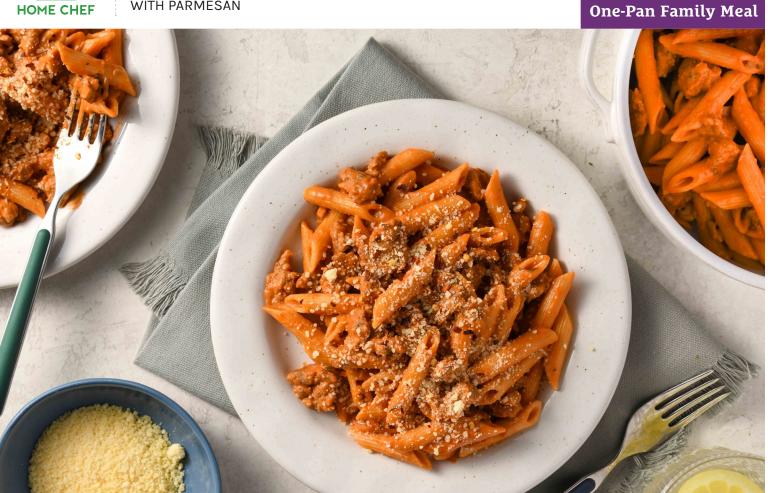


One-Pot Italian Sausage Penne in Creamy Tomato Sauce

WITH PARMESAN



Prep & Cook Time	Cook Within	You Will Need
30-40 MIN	5 DAYS	Olive Oil
• • • • • • • • • • • • • • • • • • • •		Large Pot
Difficulty Level	Spice Level	
EASY	MILD	

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/21496

*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.

Ingredients

2 Tbsp. Tomato Puree
9 fl. oz. Tomato Sauce
10 oz. Penne Pasta
2 Garlic Cloves
.125 oz. Oregano
16 oz. Italian Pork Sausage Links

1/4 tsp. Red Pepper Flakes

√√4 tsp. Red Pepper Flakes

4 fl. oz. Cream Sauce Base

√₂ tsp. Garlic Salt

√₂ oz. Grated Parmesan

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

- 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 and add 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

- sauce, garlic, oregano, and 2 1/4 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!

