



One-Pot Italian Sausage Penne in Creamy Tomato Sauce

WITH PARMESAN

One-Pan Family Meal



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil
Large Pot

Difficulty Level

EASY

Spice Level

MILD

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 fl. oz. Cream Sauce Base
- 1/2 tsp. Garlic Salt
- 1/2 oz. Grated Parmesan

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.

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

- Stir **pasta**, 2 Tbsp. **tomato puree**, **garlic salt**, 1 ¼ cups **tomato sauce**, **garlic**, **oregano**, and 2 ¼ 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!