



Sausage Pasta and Tomato Cream Sauce

WITH BROCCOLI AND ONION

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt
Colander, Medium Pot, Large
Non-Stick Pan

Difficulty Level

EASY

Spice Level

MILD

Ingredients

4 oz. Marinara Sauce
4 oz. Broccoli Florets
1 Yellow Onion
1 oz. Shredded Parmesan Cheese
1/4 tsp. Red Pepper Flakes

5 oz. Rigatoni
2 oz. Light Cream Cheese

Customize It Options

8 oz. Italian Pork Sausage
12 oz. Impossible Burger
10 oz. Steak Strips
10 oz. Diced Boneless Skinless
Chicken Breasts
16 oz. Double Portion Italian Pork
Sausage

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/23464

*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, sesame, 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
- Set **cream cheese** on counter to soften
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Only half the **onion** is used in this recipe

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as Italian sausage in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as Italian sausage in Step 3, breaking up until burger is heated through, 4-6 minutes.
- If using **steak strips**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as Italian sausage in Step 3, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Halve and peel **onion**. Thinly slice one half (remaining half is yours to use as you please!).
- Remove **Italian sausage** from casing, if necessary.



3. Cook the Italian Sausage

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **Italian sausage** to hot pan and break up into small pieces until browned and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer Italian sausage to a plate. Keep pan over medium-high heat.



4. Cook the Vegetables

- Add 1 tsp. **olive oil**, **broccoli**, and **onions** to hot pan. Stir occasionally until slightly tender, 5-7 minutes.
- Add **marinara**, softened **cream cheese**, half the reserved **pasta cooking water**, and a pinch of **salt**. Bring to a simmer.
- Once simmering, add **pasta** and **Italian sausage** and stir until combined, 30-60 seconds.
- If too thick, add remaining pasta cooking water, 1 tsp. at a time, until desired consistency is reached. Remove from burner.



5. Finish the Dish

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