



Sausage Rigatoni with Tomato Cream Sauce

AND GARLIC BREAD

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Salt, Pepper, Cooking Spray
Colander, Baking Sheet,
Medium Pot, Large Non-Stick
Pan

Ingredients

- 5 oz. Rigatoni
- .3 oz. Butter
- 1 French Roll
- 2 Garlic Cloves
- 4 fl. oz. Cream Sauce Base
- 2 oz. Baby Spinach
- 2 Tbsp. Tomato Puree

Customize It Options

- 8 oz. Italian Pork Sausage
- 16 oz. Double Portion- Italian Pork Sausage
- 12 oz. Impossible Burger

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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/26667

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic**

Customize It Instructions

- If using **Impossible burger**, cook in a large non-stick pan with 1 tsp. olive oil over medium heat, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using 16 oz. **Italian sausage**, remove from casing, if necessary. Cook in a large non-stick pan with 1 tsp. olive oil over medium heat, breaking up sausage until no pink remains and sausage reaches minimum internal temperature, 4-6 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Remove from burner. Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.
- Halve **roll**, if necessary. Place roll halves on prepared baking sheet, cut-side up. Top with softened **butter** and half the **garlic** (reserve remaining for sausage).



3. Cook the Italian Sausage

- Place a large non-stick pan over medium-high heat.
- Add **Italian sausage** to hot, dry pan and stir occasionally, breaking up into pieces, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add remaining **garlic** and stir until aromatic, 30-60 seconds.
- While Italian sausage cooks, continue recipe.



4. Toast the Garlic Bread

- Toast **garlic bread** in hot oven until lightly browned, 5-7 minutes.
- While garlic bread toasts, continue recipe.



5. Make Sauce and Finish Dish

- Add ¼ cup **pasta cooking water**, **tomato puree**, **cream base**, ¼ tsp. **salt**, and ¼ tsp. **pepper** to hot pan with **Italian sausage**. Bring to a boil.
- Once boiling, stir in **pasta** and **spinach**. Stir occasionally until spinach has wilted, 1-2 minutes.
- Remove from burner. *If sauce is too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card. Bon appétit!