



In your box

- 1 Green Bell Pepper
- 1 Red Bell Pepper
- 1 Yellow Onion
- 2 Garlic Cloves
- 2 Italian Pork Sausage Links
- 5 oz. Rigatoni
- ½ tsp. Red Pepper Flakes
- 8 fl. oz. Marinara Sauce
- 2 oz. Baby Spinach
- 1 oz. Grated Parmesan



Italian Sausage & Peppers Rigatoni

with spinach and Parmesan

NUTRITION per serving—Calories: 767, Carbohydrates: 84g, Fat: 35g, Protein: 37g, Sodium: 1710mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Medium

You will need

Olive Oil, Salt

Medium Pot, Large Pan, Colander

Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **Parmesan**



1

Prepare the Ingredients

- Stem, seed, remove ribs, and slice both **green** and **red bell peppers** into thin strips.
- Peel and halve **onion**. Slice halves thinly.
- Mince **garlic**.
- Remove **sausage** from casing.



2

Cook the Sausage

- Heat 1 tsp. **olive oil** in a large pan over medium-high heat. Add **sausage** to hot pan and cook, breaking up into pieces, until browned, 4-6 minutes.
- Transfer sausage to a plate.
- Reserve pan; no need to wipe clean.



3

Cook the Pasta

- Add **pasta** to boiling water. Cook until al dente, 11-13 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander.
- While pasta boils, cook vegetables.



4

Cook the Vegetables

- Return pan used to cook sausage to medium-high heat and add 1 tsp. **olive oil**.
- Add **peppers, onion, garlic, and red pepper flakes** (to taste) to hot pan.
- Reduce heat to medium, stir, and cover. Stir occasionally until vegetables are softened, 5-7 minutes.



5

Finish the Sauce

- Add **sausage, marinara, and reserved pasta cooking water** to pan. Bring to a simmer and stir occasionally, 4-5 minutes.
- Stir in **spinach, pasta, and half the Parmesan** (reserve remaining for garnish). Cook until spinach wilts slightly, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing pasta with remaining Parmesan. Bon appétit!