



NUTRITION per serving 97g carbohydrates 51g fat 43g protein 2175mg sodium | soy-free, shellfish-free, nut-free

 Calories
1023

 Prep & Cook Time
30-40 min.

 Cook Within
6 days

 Difficulty
Easy

 Spice Level
Not Spicy

IN YOUR BOX

8 oz. Cremini Mushrooms
2 oz. Roasted Red Peppers
2 Garlic Cloves
1 Mini Baguette
1 oz. Grated Parmesan Cheese
2 Italian Sausage Links
6 oz. Campanelle Pasta
12 fl. oz. Canned Evaporated Whole Milk

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Medium Pot
2 Baking Sheets
Colander
Small Bowl
Medium Non-Stick Pan

www.homechef.com/3395


HOME CHEF

Creamy Sausage and Mushroom Pasta
with garlic bread

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Bring a **medium** pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare two baking sheets with foil and cooking spray
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** **Parmesan cheese** is used three times. Half goes on **garlic bread**, remaining goes into **sauce**, and a pinch garnishes the dish.

FROM THE CHEF

Ideally, sauce should appear just a little too thin when pasta is added. It will thicken as it cools. If sauce is too thick, add 1-2 Tbsp. of water to loosen.

Did you know...

Campanelle in Italian means “bellflowers,” and its delicate-yet-sturdy shape is ideal for holding onto creamy sauces like this one.



Prepare the Ingredients

Quarter **mushrooms**. Coarsely chop **roasted red peppers**. Mince **garlic**. Halve **baguette**. Combine 1 Tbsp. **olive oil**, **garlic**, and **half the Parmesan** (reserve remaining for sauce) in a small bowl. Spread mixture on cut sides of **baguette**, place on a prepared baking sheet, and set aside to bake in a later step. Rinse **sausages** and pat dry.



Cook Pasta and Garlic Bread

While sausages and mushrooms are roasting, add **pasta** to boiling water and cook until just tender, 9-11 minutes. Drain in colander and return to pot. While pasta boils, place baking sheet with **garlic bread** in oven and bake until golden brown, about 6-9 minutes. Remove from oven and set aside.



Start the Mushrooms

Place **mushrooms** on other prepared baking sheet and toss with 1 Tbsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Spread into a single layer (leave room to add sausages later) and roast 8 minutes. *Sausages will join mushrooms on baking sheet in a later step.* While mushrooms cook, brown sausages.



Make the Sauce

Place **evaporated milk** in pan used to sear sausages and bring to a boil over medium-high heat. Reduce heat to medium-low, add remaining **Parmesan cheese** (reserve a pinch for garnish), and cook, stirring constantly, until sauce has thickened enough to coat a spoon, 1-2 minutes. Add **pasta**, **mushrooms**, and **roasted red peppers** to sauce and stir to combine. Taste, and add a pinch of **salt and pepper**, if desired.



Brown the Sausages

Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **sausages** to hot pan and cook, turning occasionally, until sausages are browned all over, 5-7 minutes. Remove baking sheet with **mushrooms** from oven and add sausages. Return sheet to oven and roast until sausages reach a minimum internal temperature of 160 degrees and mushrooms have browned, 12-15 minutes. Wipe pan clean and reserve for sauce step.



Plate the Dish

Using tongs or a fork to hold **sausages**, slice sausages into 1” pieces. Spoon **pasta** onto a plate or shallow bowl and arrange sliced sausages over pasta. Garnish with remaining **Parmesan cheese**. Serve **garlic bread** on the side.