



In your box

- 2 Garlic Cloves
- ½ oz. Grated Parmesan
- 1 Zucchini
- 5 oz. Farfalle Pasta
- 6 fl. oz. Marinara Sauce
- 2 oz. Shredded Mozzarella
- 1 Ciabatta Roll

Customize It Options

- 8 oz. Italian Sausage Links
- 16 oz. Italian Pork Sausage Links–
Double Portion
- 12 oz. Ground Pork
- 12 oz. Diced Boneless Skinless
Chicken Breasts



Customer Favorite

Baked Italian Sausage Farfalle

with garlic bread

NUTRITION per serving–Calories: 914, Carbohydrates: 88g, Fat: 43g, Protein: 42g, Sodium: 1764mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Cooking Spray

Medium Pot, Baking Sheet, Medium Oven-Safe Casserole Dish, Mixing Bowl, Colander, Large Non-Stick Pan

👑 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 **425 degrees**
- Bring a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **garlic**, **Parmesan**



1

Prepare the Ingredients

- Mince **garlic**.
- Trim **zucchini** ends, halve lengthwise, and cut into ¼" half-moons.
- Halve **ciabatta** if necessary.
- In a mixing bowl, combine half the garlic (reserve remaining for zucchini), 1 Tbsp. **olive oil**, and a pinch of **Parmesan** (reserve remaining for pasta). Set aside.
- On a separate cutting board, remove **sausage** from casing.
- *If using **diced chicken**, pat dry and season with a pinch of salt and pepper.*



2

Cook the Farfalle

- Add **pasta** to boiling water and cook until al dente, 10-12 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander. Return to pot and toss with 1 tsp. **olive oil**. Set aside.
- While pasta cooks, start sauce.



3

Cook the Sausage and Zucchini

- Place a large non-stick pan over medium-high heat.
- Add ½ tsp. **olive oil** and **Italian sausage** to hot pan. Stir occasionally, breaking up with a spoon, until no pink remains, 4-6 minutes.
- *If using **diced chicken**, follow same instructions and stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **ground pork**, follow same instructions, adding ¼ tsp. salt and a pinch of pepper and breaking up with a spoon until no pink remains, 5-7 minutes.*
- Transfer Italian sausage to a plate. Return pan to medium heat and add ½ tsp. **olive oil**. Add **zucchini** and remaining **garlic** to hot pan. Stir often until zucchini is lightly browned and begins to soften, 4-5 minutes.



4

Finish the Pasta Mixture

- Add **marinara sauce**, reserved **pasta cooking water**, cooked **pasta**, cooked **sausage**, and remaining **Parmesan** to pan. Stir until completely combined.
- Remove from burner.



5

Bake Casserole and Finish Dish

- Transfer **pasta mixture** to prepared casserole dish. *For best results, use an 8" casserole dish. Top with **mozzarella** and place on one half of prepared baking sheet.*
- Place **ciabatta halves**, cut-side up, on empty half of baking sheet. Brush evenly with **garlic-Parmesan oil**.
- Bake in hot oven until mozzarella is melted and bread is golden brown, 7-9 minutes.
- Rest baked casserole, 5 minutes.
- Plate dish as pictured on front of card. Bon appétit!