



# Lemon Cream and Spinach Sausage Spaghetti

WITH TOASTED BREADCRUMBS

Meal Kit



## Prep & Cook Time

20-30 MIN

## Cook Within

5 DAYS

## You Will Need

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

## Ingredients

- 5 oz. Spaghetti
- 1 Lemon
- 4 fl. oz. Cream Sauce Base
- 1 oz. Shredded Parmesan Cheese
- 5 oz. Baby Spinach
- ¼ cup Italian Panko Blend
- **Customize It Options**
- 8 oz. Italian Pork Sausage
- 16 oz. Double Portion Italian Pork Sausage
- 10 oz. Ground Beef

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/36729](http://www.homechef.com/36729)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **lemon**



### 1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Remove from burner. Reserve  $\frac{1}{4}$  cup **pasta cooking water**. Drain pasta in a colander, then rinse under cold water. Set aside.
- While pasta cooks, continue recipe.

## Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz., working in batches if necessary.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.



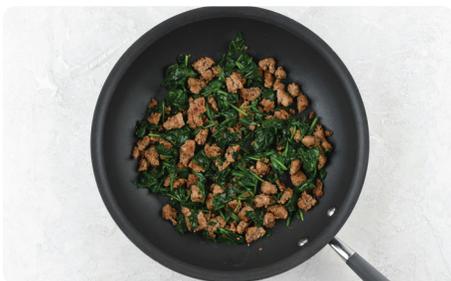
### 2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Remove **Italian sausage** from casing, if necessary.



### 3. Toast the Panko

- Place a large non-stick pan over medium-high heat. Add **panko** to hot, dry pan. Stir constantly until golden-brown, 1-2 minutes.
- Remove from burner. Transfer panko to a mixing bowl. Stir in 1 tsp. **lemon zest** (reserve remaining for garnish) and set aside. Wipe pan clean and reserve.



### 4. Cook the Sausage and Spinach

- Return pan used to toast panko to medium-high heat and add 1 tsp. **olive oil**. Add **Italian sausage** and a pinch of **salt** and **pepper** to hot pan. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **spinach** and stir often until wilted, 1-2 minutes.



### 5. Add Sauce and Pasta and Finish Dish

- Stir **cream base**, reserved **pasta cooking water**, **cheese**, and a pinch of **salt** and **pepper** into hot pan. Bring to a simmer.
- Once simmering, stir occasionally until combined and thickened, 1-2 minutes.
- Remove from burner and stir in 1 tsp. **lemon juice** and **pasta** until combined.
- Plate dish as pictured on front of card, garnishing with toasted **panko** and remaining **lemon zest**. Squeeze **lemon wedges** over to taste. Bon appétit!