

# One-Pan Italian Sausage Ditalini

WITH CHEESE AND PEAS

Meal Kit



### Prep & Cook Time

25-35 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil,  
Large Non-Stick Pan

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Ingredients

8 fl. oz. Cream Sauce Base  
1 Yellow Onion  
12 oz. Ditalini  
2 oz. Grated Parmesan Cheese  
2 tsp. Italian Seasoning Blend  
8 fl. oz. Tomato Sauce  
1 Red Bell Pepper  
3 oz. Peas

### Customize It Options

16 oz. Italian Pork Sausage  
20 oz. Diced Boneless Skinless  
Chicken Breasts  
16 oz. Ground Beef

### Leave A Review

Your opinion matters!



### 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/38129](http://www.homechef.com/38129)

\*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

## Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.



## 1. Prepare the Ingredients

- Remove stem, seeds, and ribs, and cut **bell pepper** into 1" dice.
- Halve and peel **onion**. Cut halves into 1/4" dice.
- Remove **Italian sausage** from casing, if necessary.



## 2. Cook the Italian Sausage

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **Italian sausage**, **onion**, and **Italian seasoning** to hot pan. Break into small pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



## 3. Add the Sauce and Pasta

- Add 2 cups **water**, **tomato sauce**, **cream base**, **bell pepper**, and **pasta** to hot pan. Bring to a boil.
- Once boiling, stir occasionally until pasta is tender and sauce has thickened, 8-10 minutes.
- *If pan is dry or pasta needs longer, add additional water, 1/4 cup at a time, as needed.*



## 4. Add the Peas and Cheese

- Stir **peas** into hot pan until heated through, 2-3 minutes.
- Remove from burner and evenly top with **cheese**.



## 5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!