

One-Pan Italian Sausage and Bell Pepper Penne

WITH PARMESAN CHEESE

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper,
Large Non-Stick Pan

Ingredients

- 1 oz. Butter
- 1 Green Bell Pepper
- 1 tsp. Italian Seasoning Blend
- 2 oz. Shredded Parmesan Cheese
- 2 Garlic Cloves
- 16 oz. Cooked Penne Pasta
- 16 fl. oz. Tomato Sauce
- 16 oz. Italian Pork Sausage
- 2 tsp. Sugar

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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/38502

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

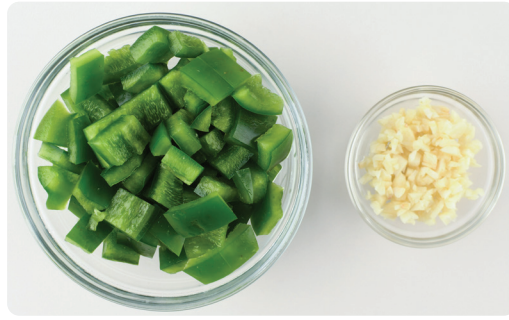
Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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



1. Prepare the Ingredients

- Remove stem, seeds, and ribs, and cut **bell pepper** into ¼ " dice.
- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.



2. Cook the Sausage and Peppers

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



3. Add the Sauce

- Add **garlic** to hot pan and stir occasionally until fragrant, 30-60 seconds.
- Add **tomato sauce**, **Italian seasoning**, **butter**, **sugar**, and a pinch of **salt** and **pepper**. Stir often to combine. Bring to a simmer.
- Once simmering, cover and stir occasionally until slightly thickened, 10-12 minutes.



4. Add Pasta and Finish Dish

- Add **pasta** to hot pan and stir occasionally until combined and heated through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping pasta with **cheese**. Bon appétit!