

One-Pan Swiss Fondue and Italian Sausage Pasta

WITH MUSHROOMS AND PEPPERS

Family Meal



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Mixing Bowl, Large Oven-Safe Non-Stick Pan

Ingredients

- 16 oz. Cooked Penne Pasta
- 2 oz. Shredded Swiss Cheese
- 3 oz. Cream Cheese
- 2 tsp. Chicken Broth Concentrate
- 8 oz. Cremini Mushrooms
- 1 Red Onion
- ½ oz. Flour
- 1 Green Bell Pepper
- 1 tsp. Garlic Salt
- Customize It Options**
- 16 oz. Italian Pork Sausage
- 20 oz. Diced Boneless Skinless Chicken Breasts

Difficulty Level

EXPERT

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/38817

*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
- Set **cream cheese** on counter to soften
- Preheat the broiler
- Ingredient(s) used more than once: **shredded cheese**

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



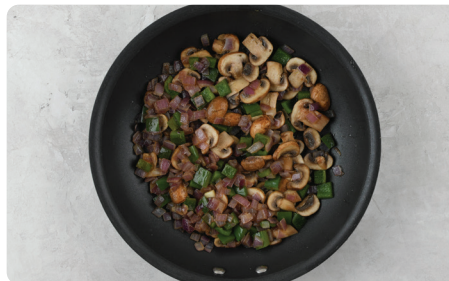
1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **bell pepper** into ½” dice.
- Cut **mushrooms** into ¼” slices.
- Halve and peel **onion**. Cut halves into ¼” dice.
- In a mixing bowl, combine **flour** and ¼ cup **water**.
- Remove **Italian sausage** from casing, if necessary.



2. Cook the Sausage

- Place a large oven-safe non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** 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.
- Remove from burner. Transfer sausage to a plate. Wipe pan clean and return to medium-high heat.



3. Cook the Vegetables

- Add 1 tsp. **olive oil**, **bell pepper**, and **onion** to hot pan used to cook sausage. Stir occasionally until tender, 4-6 minutes.
- Add **mushrooms** and **garlic salt**. Stir occasionally until lightly browned, 4-6 minutes.
- Remove from burner. Transfer vegetables to plate with **sausage**. Wipe pan clean and return to medium-high heat.



4. Make the Swiss Fondue

- Add **cream cheese**, **chicken base**, and 1 ¼ cups water to hot pan used to cook vegetables. Bring to a simmer.
- Once simmering, add **flour mixture** and stir vigorously until combined and thick enough to coat the back of a spoon, 1-2 minutes.
- Remove from burner. Stir in a pinch of **pepper** and half the **shredded cheese** (adding a pinch at a time; reserve remaining for topping) until thoroughly combined and melted.



5. Broil Pasta and Finish Dish

- Stir **vegetables**, **sausage**, and **pasta** into pan with **sauce** until combined. Top with remaining **shredded cheese**.
- Place under hot broiler and broil until cheese is melted and lightly browned, 5-8 minutes.
- *Don't text and broil! Keep an eye on oven as pasta may burn easily under broiler.*
- Carefully remove from broiler. *Pan and handle will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card. Bon appétit!