



In your box

½ fl. oz. Basil Oil
2 oz. Baby Spinach
1 French Roll
2 Tbsp. Tomato Paste
2 Garlic Cloves
5 oz. Rigatoni
4 oz. Light Cream

Customize It Options

8 oz. Italian Pork Sausage Links
4 Beyond Sausage Links
16 oz. Double Portion-Italian Pork Sausage Links
12 oz. Ground Turkey

*Contains: milk, wheat

You will need

Salt, Pepper, Cooking Spray
Medium Pot, Baking Sheet, Colander,
Large Non-Stick Pan



Sausage Rigatoni with Tomato Cream Sauce and garlic bread

NUTRITION per serving—Calories: 883, Carbohydrates: 91g, Fat: 43g, Protein: 35g, Sodium: 1445mg.

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

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

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic**

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions, working in batches if necessary.
- If using **Beyond Sausage**, crumble into bite-sized pieces. Follow same instructions as Italian sausage in Steps 3, cooking with 1 tsp. **olive oil** and stirring occasionally until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.*
- If using **ground turkey**, follow same instructions as Italian sausage in Steps 3, cooking with ¼ tsp. **salt** and a pinch of **pepper** and breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Mince **garlic**.
- Remove **Italian sausage** from casing.
- Halve **French roll**. Place roll halves on prepared baking sheet, cut side up. Top with **basil oil** and half the garlic (reserve remaining for sausage).



3

Cook the Italian Sausage

- Place a large non-stick pan over medium-high heat.
- Add **Italian sausage** to hot pan and stir occasionally, breaking up into pieces, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add remaining **garlic** and stir until aromatic, 30-60 seconds.
- Remove from burner.



4

Toast the Bread

- Place baking sheet in hot oven and toast until **bread** is lightly browned, 5-7 minutes.
- While bread toasts, make sauce.



5

Make Sauce and Finish Dish

- Return pan with Italian sausage to medium heat. Add ¼ cup **pasta cooking water**, **tomato paste**, **cream**, and a pinch of **salt** and **pepper** to hot pan. Bring to a boil.
- Once boiling, stir in **pasta** and **spinach**. Then stir occasionally until spinach is wilted, 1-2 minutes.
- Remove from burner. *If too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card. Bon appétit!