

**In your box**

1 Zucchini  
2 oz. Shredded Mozzarella  
1 Ciabatta Roll  
6 fl. oz. Marinara Sauce  
5 oz. Farfalle Pasta  
2 Garlic Cloves

**Customize It Options**

8 oz. Italian Pork Sausage Links  
16 oz. Italian Pork Sausage Links—  
Double Portion  
8 Beyond Sausage Links—  
Double Portion  
4 Beyond Sausage Links

\*Contains: milk, wheat

**You will need**

Olive Oil, Cooking Spray  
Colander, Large Non-Stick Pan,  
Mixing Bowl, Medium Oven-Safe  
Casserole Dish, Baking Sheet,  
Medium Pot



## Baked Italian Sausage Farfalle

with zucchini and garlic bread

NUTRITION per serving—Calories: 893, Carbohydrates: 89g, Fat: 41g, Protein: 40g, Sodium: 1715mg.

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

30-40 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 a medium pot of **water** to a boil
- Prepare a baking sheet with foil
- Prepare a casserole dish with 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 **4 or 8 Beyond Sausage links**, crumble into bite-sized pieces. Follow same instructions as Italian Sausage in Step 3, stirring occasionally until warmed through, 6-8 minutes. Vegetarian sausage will not brown.

### Minimum Internal Temperature

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



1

## Prepare the Ingredients

- Trim zucchini ends, halve lengthwise, and cut into  $\frac{1}{4}$ " half-moons.
- Halve ciabatta if necessary.
- Mince garlic.
- In a mixing bowl, combine half the garlic (reserve remaining for zucchini) and 1 Tbsp. **olive oil**. Set aside.
- On a separate cutting board, remove **sausage** from casing.



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## Cook the Farfalle

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve  $\frac{1}{4}$  cup **pasta cooking water**. Drain pasta in a colander, then return to pot. Toss with 1 tsp. **olive oil** and set aside.
- While pasta cooks, start sauce.



3

## Cook the Sausage and Zucchini

- Place a large non-stick pan over medium-high heat.
- Add  $\frac{1}{2}$  tsp. **olive oil** and **Italian sausage** to hot pan. Stir occasionally, breaking up meat, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer Italian sausage to a plate. Lower heat to medium and add  $\frac{1}{2}$  tsp. **olive oil**. Add **zucchini** and remaining **garlic** to hot pan. Stir often until zucchini is lightly browned and begins to soften, 4-5 minutes.



4

## Cook the Pasta Mixture

- Add **marinara sauce**, reserved **pasta cooking water**, cooked **pasta**, and cooked **sausage** to hot pan. Stir until completely combined.
- Remove from burner.



5

## Bake Casserole and Finish Dish

- Transfer **pasta mixture** to prepared casserole dish. For best results, use an 8" casserole dish. Top with **mozzarella** and place on one half of prepared baking sheet.
- Place **ciabatta halves**, cut-side up, on empty half of baking sheet. Brush evenly with **garlic-olive oil mixture**.
- Bake in hot oven until mozzarella is melted and bread is golden brown, 7-9 minutes.
- Rest baked casserole, 5 minutes.
- Plate dish as pictured on front of card. Bon appétit!