



# Creamy Sausage and Red Pepper Penne

## with Feta and Spinach

15 Minutes

Customized Protein **+** Add **↻** Swap **or** **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

<b>↻ Swap</b> 	<b>×2 Double</b> 
Ground Beef 250 g   500 g	Mild Italian Sausage, uncased 500 g   1000 g

Mild Italian Sausage, uncased 250 g   500 g	Penne 170 g   340 g

Roasted Pepper Pesto 1/2 cup   1 cup	Cream Cheese 2   4

Smoked Paprika-Garlic Blend 1 tbsp   2 tbsp	Feta Cheese, crumbled 1/4 cup   1/2 cup

Baby Spinach 56 g   113 g	Garlic Puree 1 tbsp   2 tbsp

Sweet Bell Pepper 1   2	Garlic Salt 1/2 tsp   1 tsp



**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, oil, salt

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer

1



## Cook pasta

- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Add **penne** to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **penne** to the same pot, off heat.

4



## Assemble pasta

- Add **roasted pepper pesto**, **garlic puree**, **spinach** and **sausage mixture** to the pot with **penne**. Stir, until **spinach** wilts and **pesto** is combined into **sauce**, 1-2 min.
- Season with  $\frac{1}{4}$  tsp ( $\frac{1}{2}$  tsp) **garlic salt** and **pepper**.

2



## Cook sausage

- [Swap](#) | [Ground Beef](#)
- [x2 Double](#) | [Mild Italian Sausage](#)
- Meanwhile, heat a large non-stick pan over high heat.
- Meanwhile, core, then cut **pepper** into  $\frac{1}{2}$ -inch pieces.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **sausage** and **peppers**. Cook, breaking up **sausage** into smaller pieces, until no pink remains and **peppers** are tender-crisp, 3-4 min. **\*\***
- Season with  $\frac{1}{4}$  tsp ( $\frac{1}{2}$  tsp) **garlic salt** and **pepper**.

5



## Finish and serve

- Divide **pasta** between bowls.
- Sprinkle **feta** over top.

3



## Make sauce

- Reduce heat to medium-high.
- Add **Smoked Paprika-Garlic Blend** to the pan. Cook, stirring constantly, until fragrant, 1 min.
- Add **cream cheese** and  $\frac{1}{2}$  cup (1 cup) **water**.
- Cook, stirring often, until **cheese** is melted and **sauce** has thickened slightly, 1-2 min.
- Meanwhile, roughly chop or tear **spinach**.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

2 | Cook beef

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **sausage**. **\*\***

2 | Cook sausage

[x2 Double](#) | [Mild Italian Sausage](#)

If you've opted for **double sausage**, cook it in the same way the recipe instructs you to cook the **regular portion of sausage**. Work in batches, if necessary.