



# Antipasto-Inspired Pasta

with Cheesy Garlic Toast

20-min



- Mild Italian Sausage, uncased
- Penne
- Mushrooms
- Sweet Bell Pepper
- Crushed Tomatoes with Garlic and Onion
- Garlic Puree
- Onion, chopped
- Mozzarella Cheese, shredded
- Italian Seasoning
- Sub Roll
- Parmesan Cheese, shredded
- Mixed Olives

HELLO MIXED OLIVES

*This mix of kalamata and green olives is a fantastic flavour bomb!*

## Start here

- Before starting, preheat the broiler to high.
- 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.
- Remove 3 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

## Bust out

Baking sheet, colander, measuring spoons, aluminum foil, small bowl, measuring cups, large pot, large non-stick pan

## Ingredients

|  | 2 Person | 4 Person |
|--|----------|----------|
| Mild Italian Sausage, uncased          | 250 g    | 500 g    |
| Penne                                  | 170 g    | 340 g    |
| Mushrooms                              | 113 g    | 227 g    |
| Sweet Bell Pepper                      | 160 g    | 320 g    |
| Crushed Tomatoes with Garlic and Onion | 370 ml   | 740 ml   |
| Garlic Puree                           | 1 tbsp   | 2 tbsp   |
| Onion, chopped                         | 56 g     | 113 g    |
| Mozzarella Cheese, shredded            | ¾ cup    | 1 ½ cups |
| Italian Seasoning                      | 1 tbsp   | 2 tbsp   |
| Sub Roll                               | 2        | 4        |
| Parmesan Cheese, shredded              | ½ cup    | 1 cup    |
| Mixed Olives                           | 30 g     | 60 g     |
| Unsalted Butter*                       | 3 tbsp   | 6 tbsp   |
| Sugar*                                 | ½ tsp    | 1 tsp    |
| Oil*                                   |          |          |
| Salt and Pepper*                       |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.*



### Prep and make garlic butter

Thinly slice **mushrooms**. Core, then cut **pepper** into ¼-inch slices. Drain, then slice **olives**. Add **softened butter** and **half the garlic puree** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### Cook sausage

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **sausage** and **mushrooms**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*



### Cook penne

Meanwhile, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-10 min. Drain and return **penne** to the same pot, off heat.



### Make sauce

Add **remaining garlic puree**, **onions**, **peppers** and **Italian Seasoning** to the pan with **sausage**. Season with **salt** and **pepper**. Cook, stirring frequently, until **peppers** soften slightly, 3-4 min. Stir in **crushed tomatoes**, ½ **tsp sugar** and ¼ **cup water** (dbl both for 4 ppl). Reduce heat to medium. Season with **salt** and **pepper**, to taste. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.



### Make cheesy garlic toast

Meanwhile, halve **rolls**. Spread **garlic butter** over cut sides of **rolls**. Transfer to a foil-lined baking sheet. Sprinkle **mozzarella** over top. Broil in the **middle** of the oven until **cheese** is melted and **rolls** are golden-brown, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



### Finish and serve

Add **sauce** to the pot with **penne**, then stir to combine. Divide **pasta** and **cheesy garlic toast** between plates. Sprinkle **Parmesan** and **olives** over **pasta**.

## Dinner Solved!