

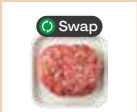


Creamy Sausage Red Pepper Penne

with Feta and Spinach

Super Quick

15 Minutes



Ground Beef
250 g | 500 g

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)



- Mild Italian Sausage, uncased
250 g | 500 g
- Penne
170 g | 340 g
- Roasted Red Pepper Pesto
½ cup | 1 cup
- Cream Cheese
1 | 2
- Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp
- Feta Cheese, crumbled
¼ cup | ½ cup
- Baby Spinach
56 g | 113 g
- Garlic Puree
1 tbsp | 2 tbsp
- Sweet Bell Pepper
1 | 2

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 | Salt, pepper, oil

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

1



Cook pasta

- Before starting, 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.

2



Cook sausage

Swap | Ground Beef

- Meanwhile, heat a large non-stick pan over high heat.
- Meanwhile, core, then cut **pepper** into ½-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 **salt** and **pepper**.

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 **½ 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**.

4



Assemble pasta

- Add **pesto**, **garlic puree**, **spinach** and **sausage mixture** to the large pot with **penne**. Stir until **spinach** wilts and **pesto** is combined into **sauce**, 1-2 min.
- Season with **salt** and **pepper**, to taste.

5



Finish and serve

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

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**.**

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



Issue with your meal? Scan the QR code to share your feedback.