



Greek Pastitsio Sausage and Pasta Bake

with Zucchini and Creamy Sauce

PRONTO 30 Minutes



Mild Italian Sausage, uncased



Rigatoni



Zucchini



Parsley



Onion, chopped



Crushed Tomatoes



Italian Seasoning



All-Purpose Flour



Sour Cream



Parmesan Cheese, shredded

HELLO PASTITSIO

A cheesy, tasty and rich Greek take on lasagna!

START HERE

- Before starting, preheat broiler to high.
- Wash and dry all produce.

Bust Out

Large Oven-Proof Pan, Large Pot, Measuring Cups & Spoons, Strainer

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Rigatoni	170 g	340 g
Zucchini	200 g	400 g
Parsley	7 g	14 g
Onion, chopped	113 g	227 g
Crushed Tomatoes	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Parmesan Cheese, shredded	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1. COOK RIGATONI

Add **10 cups water** and **2 tsp salt** in a large pot (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Add **rigatoni** to **boiling water**. Cook, stirring occasionally, until tender, 9-10 min. When **rigatoni** is done, reserve **½ cup pasta water** (dbl for 4 ppl), then drain and set aside.



4. MAKE TOMATO SAUCE

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **sausage**. Cook, breaking up the **sausage** into smaller pieces, until no pink remains, 4-5 min. ****** Add **remaining Italian seasoning**. Cook, stirring often, until fragrant, 1 min. Add **crushed tomatoes** and **1 tsp sugar** (dbl for 4ppl). Reduce heat to medium and cook, stirring occasionally, until **sauce** is slightly thickened, 5-7 min.



2. PREP

While **rigatoni** cooks, cut **zucchini** into ½-inch pieces. Roughly chop **parsley**.



5. MAKE CREAM SAUCE

While **tomato sauce** cooks, heat the same pot (from step 1) over medium heat. When hot, add **1 tbsp butter** (dbl for 4ppl), then **remaining onions**. Cook, stirring often, until slightly softened, 2-3 min. Sprinkle over **flour**. Cook, stirring often, until coated, 1 min. Add **½ cup milk** (dbl for 4ppl) and cook, stirring often, until thickened, 1 min. Remove pot from heat, then stir in **sour cream**. Season with **salt** and **pepper**.



3. COOK VEGGIES

Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **zucchini**, **half the onion** and **half the Italian seasoning**. Cook, stirring often, until **veggies** are tender-crisp, 3-4 min. Season with **salt** and **pepper**. Remove pan from heat then transfer **veggies** to a plate.



6. FINISH & SERVE

Add **rigatoni**, **reserved pasta water**, **veggies** and **half the parsley** to pan with **tomato sauce**. Toss to combine. (**NOTE:** For 4 ppl, transfer mixture to a lightly-oiled 9x13-inch baking dish.) Spread **cream sauce** on top of **pasta**, then sprinkle over **Parmesan**. Broil in the **middle** of the oven, until golden brown, 3-4 min. Divide **Pastitsio** between plates. Sprinkle over **remaining parsley**.

Dinner Solved!