



Italian Sausage Cavatappi with Herbed Ricotta

Family Friendly 20 - 30 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)



Ground Turkey
250g | 500g



Beyond Meat
2 | 4



Mild Italian Sausage, uncased
250 g | 500 g



Cavatappi
170 g | 340 g



Sweet Bell Pepper
1 | 2



Baby Spinach
28 g | 56 g



Yellow Onion
½ | 1



Parsley
7 g | 14 g



Ricotta Cheese
100 g | 200 g



Crushed Tomatoes with Garlic and Onion
1 | 2



Zesty Garlic Blend
1 tbsp | 2 tbsp



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.

1



Cook cavatappi

- 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 **cavatappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-9 min.
- Reserve $\frac{1}{2}$ **cup** (1 cup) **pasta water**, then drain and return **cavatappi** to the same pot, off heat.
- Add **1 tbsp** (2 tbsp) **butter** to the pot, then stir to coat **cavatappi**.

2



Prep and flavour ricotta

- Meanwhile, core, then cut **pepper** into $\frac{1}{2}$ -inch pieces.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into $\frac{1}{2}$ -inch pieces.
- Roughly chop **spinach**.
- Finely chop **parsley**.
- Combine **ricotta**, **half the parsley**, $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ tsp) **salt** and $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ tsp) **pepper** in a small bowl.

3



Cook sausage

Swap | Ground Turkey

Swap | Beyond Meat

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add $\frac{1}{2}$ **tbsp** (1 tbsp) **oil**, then **sausage**.
- Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. **
- Season with **salt** and **pepper**. Transfer **sausage** to a plate.

4



Cook veggies

- Add $\frac{1}{2}$ **tbsp** (1 tbsp) **oil** to the same pan, then **onions** and **peppers**.
- Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**.

5



Make sauce

- Add **crushed tomatoes**, **Zesty Garlic Blend** and **remaining parsley** to the pan. Bring to a simmer.
- Once simmering, cook, stirring occasionally, until **sauce** thickens slightly and **veggies** are tender, 3-4 min.
- Remove from heat.

6



Finish and serve

- Add **sausage**, **spinach**, $\frac{1}{4}$ **cup** ($\frac{1}{2}$ cup) **pasta water** and **1 tbsp** (2 tbsp) **butter** to the pan. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Stir until **butter** is melted and **spinach** has wilted slightly, 1-2 min.
- Transfer **sauce** to the pot with **cavatappi**. Season with **salt** and **pepper**, to taste, then stir to combine.
- Divide **pasta** between bowls. Top with **herbed ricotta**.

Measurements within steps

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

3 | Cook turkey

Swap | Ground Turkey

If you've opted to get **turkey**, increase **oil** amount to **1 tbsp** (2 tbsp), then cook **turkey** in the same way the recipe instructs you to cook **sausage**.**

3 | Cook Beyond Meat®

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as **sausage**, until cooked through, 5-6 min. **

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



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