



Sausage and Broccoli Pasta

with Chili Flakes and Parsley

20-min

Spicy



Mild Italian Sausage, uncased



Broccoli



Fresh Penne



Garlic Puree



Parsley



Crushed Tomatoes with Garlic and Onion



Bocconcini Cheese



Chili Flakes



Onion, chopped

HELLO BROCCOLINI

This tender veggie is an elegant hybrid of broccoli and gai lan!

Start here

- 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.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust out

Colander, measuring spoons, small bowl, measuring cups, large non-stick pan, large pot

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Broccolini	170 g	340 g
Fresh Penne	227 g	454 g
Garlic Puree	1 tbsp	2 tbsp
Parsley	7 g	14 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Bocconcini Cheese	100 g	200 g
Chili Flakes 🌶️	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
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.

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Prep and marinate bocconcini

Quarter **bocconcini**. Cut **broccolini stems** and **florets** into 1-inch pieces. Roughly chop **parsley**. Add **bocconcini**, **half the parsley**, **2 tsp oil** and **½ tsp chili flakes** (dbl both for 4 ppl) to a small bowl. Season with **salt**, then stir to combine. Set aside.



Cook sauce and finish pasta

While **penne** cooks, add **crushed tomatoes** to the pan with **sausage**. Cook, stirring often until **sauce** thickens slightly, 3-4 min. Add **penne and broccolini**, **reserved pasta water** and **2 tbsp butter** (dbl for 4 ppl) to the pan with **sauce**. Stir to coat.



Cook sausage

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **sausage**, **garlic puree**, **onions** and **½ tsp chili flakes**. (NOTE: Reference heat guide.) Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



Finish and serve

Divide **sausage pasta** between plates. Top with **marinated bocconcini**. Sprinkle **remaining parsley** over top.

Dinner Solved!



Cook penne and broccolini

Add **penne** and **broccolini** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 3-4 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **penne and broccolini**.