



Speedy Sausage 'Ziti'

with Fresh Penne and Balsamic Spinach Salad

20-min



Mild Italian Sausage, uncased



Fresh Penne



Mirepoix



Baby Spinach



Baby Tomatoes



Garlic Salt



Crushed Tomatoes



Mozzarella Cheese, shredded



Balsamic Vinegar



Italian Seasoning



Ricotta Cheese

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

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.
- Wash and dry all produce.

Bust out

Colander, measuring spoons, large bowl, whisk, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish,

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Fresh Penne	227 g	454 g
Mirepoix	113 g	227 g
Baby Spinach	56 g	113 g
Baby Tomatoes	113 g	227 g
Garlic Salt	1 tsp	2 tsp
Crushed Tomatoes	370 ml	796 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Ricotta Cheese	100 g	200 g
Sugar*	1 ½ tsp	3 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.

Contact

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Cook sausage and mirepoix

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



Make sauce

Add **crushed tomatoes**, **half the vinegar**, **Italian Seasoning**, **garlic salt**, **1 tsp sugar** (dbl for 4 ppl) and **¼ cup water** (use same for 4 ppl) to the pan with **sausage**. (**TIP**: Swirl the water in the empty tomato container to get every last drop!) Stir to combine, then bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 4-5 min.



Cook penne and season ricotta

While **sauce** simmers, add **penne** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat. While **penne** cooks, season **ricotta** with **salt** and **pepper**, then stir to combine. Set aside.



Assemble and broil 'ziti'

Add **sauce** and **reserved pasta water** to the pot with **penne**. Season with **pepper**, then toss to combine. Transfer **penne mixture** to an 8x8-inch baking dish (9x13-inch for 4 ppl). Arrange in an even layer. Dollop **ricotta** over top, then sprinkle with **mozzarella**. Broil in the **middle** of the oven until **sauce** is bubbly and **cheese** is golden-brown, 3-4 min. (**TIP**: Keep an eye on ziti so it doesn't burn!)



Make salad

While **'ziti'** broils, halve **tomatoes**. Add **remaining vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes** and **spinach**, then toss to combine.



Finish and serve

Divide **'ziti'** between plates. Serve **salad** alongside.

Dinner Solved!