



# Speedy Sausage 'Ziti'

with Fresh Penne and Balsamic Spinach Salad

Fresh Pasta

Quick

25 Minutes



Mild Italian Sausage, uncased



Fresh Penne



Mirepoix



Baby Spinach



Baby Tomatoes



Garlic Salt



Crushed Tomatoes with Garlic and Onion



Mozzarella Cheese, shredded



Balsamic Vinegar



Italian Seasoning



Ricotta Cheese



Basil

HELLO ITALIAN SEASONING

*Our blend of hearty herbs and zesty garlic!*

## Start here

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

## Bust out

Measuring spoons, large bowl, measuring cups, whisk, large pot, 8x8-inch baking dish, wooden spoon

## 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 with Garlic and Onion	370 ml	740 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
Basil	7 g	14 g
Sugar*	1 tsp	2 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 pot 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.\*\*
- Carefully drain and discard excess fat.



### Assemble and broil 'ziti'

- Arrange **penne mixture** in an even layer in an 8x8-inch baking dish (9x13-inch for 4 ppl).
- 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 sauce

- Add **crushed tomatoes, Italian Seasoning, half the garlic salt, half the vinegar, ½ tsp sugar** and **½ cup water** (dbl both for 4 ppl) to the pot with **sausage**. (**TIP:** Swirl the water in the empty tomato container to get every last drop!)
- Scrape up **any browned bits** from bottom of the pot with a wooden spoon. Stir to combine, then bring to a boil.



### Make salad

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



### Cook penne and season ricotta

- Once boiling, add **penne** to the pot with **sauce**. Stir to combine, then reduce heat to medium. Simmer uncovered, stirring often to prevent sticking, until **penne** is almost tender, 3-4 min. (**NOTE:** Penne will continue to cook in step 4.)
- Meanwhile, season **ricotta** with **salt** and **pepper**, then stir to combine. Set aside.



### Finish and serve

- Divide **'ziti'** between plates.
- Tear **basil** over top.
- Serve **salad** alongside.

## Dinner Solved!