














Antipasto-Inspired Pasta

with Cheesy Garlic Toast

Fast and Fresh 20 Minutes



-  Mild Italian Sausage, uncased
250 g | 500 g
-  Quick-Cook Penne
227 g | 454 g
-  Mushrooms
113 g | 227 g
-  Sweet Bell Pepper
1 | 2
-  Crushed Tomatoes with Garlic and Onion
1 | 2
-  Garlic Puree
1 tbsp | 2 tbsp
-  Yellow Onion, chopped
56 g | 113 g
-  Mozzarella Cheese, shredded
¾ cup | 1 ½ cups
-  Italian Seasoning
1 tbsp | 2 tbsp
-  Sandwich Bun
2 | 4
-  Parmesan Cheese, shredded
½ cup | 1 cup
-  Mixed Olives
60 g | 120 g

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.

Pantry items | Salt, unsalted butter, oil, pepper, sugar

Cooking utensils | Aluminum foil, baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, small bowl

Measurements
within steps

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

1



Prep and make garlic butter

- Before starting, preheat the broiler to high. Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Remove 3 tbsp (6 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

- Thinly slice **mushrooms**.
- Core, then cut **pepper** into ¼-inch slices.
- Drain, then roughly chop **olives**.
- Add **softened butter** and **half the garlic puree** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

4



Make sauce

- Add **remaining garlic puree**, **onions**, **peppers** and **Italian Seasoning** to the pan with **sausage**. Season with **salt** and **pepper**. Cook, stirring frequently, until **peppers** soften slightly, 3-4 min.
- Stir in **crushed tomatoes**, **reserved pasta water** and ½ tsp (1 tsp) **sugar**. Bring **sauce** up to a simmer. Once simmering, reduce heat to medium. Season with **salt** and **pepper**, to taste. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.

2



Cook sausage

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage** and **mushrooms**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.**

3



Cook penne

- Meanwhile, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve ¼ **cup** (½ **cup**) **pasta water**, then drain and return **penne** to the same pot, off heat.

5



Make cheesy garlic toast

- Meanwhile, halve **buns**. Spread **garlic butter** over cut-sides of **buns**.
- Transfer to a foil-lined baking sheet. Sprinkle **mozzarella** over top. Broil in the **middle** of the oven until **cheese** is melted and **buns** are golden-brown, 1-3 min. (**TIP**: Keep an eye on buns so they don't burn.)

6



Finish and serve

- Add **sauce** and **half the olives** to the pot with **penne**, then stir to combine.
- Divide **pasta** and **cheesy garlic toast** between plates.
- Sprinkle **Parmesan** and **remaining olives** over **pasta**.

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