

HELLO Creamy Sausage and Red Pepper Penne with Foto and Spinach

with Feta and Spinach

15 Minutes



Ground Beef 250 g | 500 g

Customized Protein + Add Swap







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





Mild Italian



170 g | 340 g

Sausage, uncased 250 g | 500 g



Roasted Pepper Pesto



Cream Cheese

2 | 4

1/2 cup | 1 cup



Smoked Paprika-Garlic Blend 1 tbsp | 2 tbsp



¼ cup | ½ cup

Baby Spinach 56 g | 113 g



Garlic Puree 1 tbsp | 2 tbsp



Sweet Bell Pepper 1 | 2

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. Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer



Cook pasta

- 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 **penne** to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **penne** to the same pot, off heat.



Cook sausage

🗘 Swap | Ground Beef 🕻

- Meanwhile, heat a large non-stick pan over high heat.
- Meanwhile, core, then cut pepper into ½-inch pieces.
- When hot, add 1 tbsp (2 tbsp) oil, then sausage and peppers. Cook, breaking up **sausage** into smaller pieces, until no pink remains and peppers are tender-crisp, 3-4 min.**
- Season with salt and pepper.



Make sauce

- Reduce heat to medium-high.
- Add Smoked Paprika-Garlic Blend to the pan. Cook, stirring constantly, until fragrant, 1 min.
- Add cream cheese and ½ cup (1 cup) water.
- Cook, stirring often, until cheese is melted and **sauce** has thickened slightly, 1-2 min.
- Meanwhile, roughly chop or tear **spinach**.



Assemble pasta

- Add roasted pepper pesto, garlic puree, spinach and sausage mixture to the large pot with penne. Stir, until spinach wilts and pesto is combined into sauce, 1-2 min.
- Season with salt and pepper.



Finish and serve

- Divide pasta between bowls.
- Sprinkle **feta** over top.

Measurements within steps

(2 tbsp) 1 tbsp 2 person 4 person

oil

Ingredient

2 | Cook beef

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the sausage.**