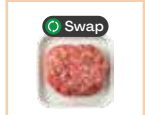




# Cheesy Baked Sausage Penne

## with Roasted Veggies

Family Friendly 30-40 Minutes



Ground Beef  
250 g | 500 g

↗ Custom Recipe + Add ↻ Swap or \*2 Double

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](http://www.hellofresh.ca)



Mild Italian Sausage, uncased  
250 g | 500 g



Penne  
170 g | 340 g



Crushed Tomatoes with Garlic and Onion  
1 | 2



Sweet Bell Pepper  
1 | 2



Zucchini  
1 | 2



Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Parmesan Cheese, shredded  
¼ cup | 1/2 cup



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Chicken Broth Concentrate  
1 | 2



Parsley  
7 g | 7 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.

1



### Cook penne

- Before starting, preheat the oven to 450°F.
- 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.
- Reserve **¾ cup** (1 ½ cups) **pasta water**, then drain and return **penne** to the same pot, off heat.

2



### Prep

- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Roughly chop **parsley**.

3



### Cook veggies and sausage

Swap | Ground Beef

- Add **zucchini**, **peppers** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast **veggies** in the **middle** of the oven until golden-brown, 6-8 min.
- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **sausage**. Season with **salt** and **pepper**.
- Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. \*\*

4



### Make sauce

- Add **Cream Sauce Spice Blend** to the pan with **sausage**. Cook, stirring often, until coated, 1 min.
- Add **crushed tomatoes**, **reserved pasta water** and **broth concentrate**.
- Season with **salt** and **pepper**, then stir to combine. Bring to a boil.
- Once boiling, remove the pan from heat.

5



### Bake penne

- Add **sauce**, **veggies** and **half the mozzarella** to the pot with **penne**.
- Season with **salt** and **pepper**, to taste, then stir to combine.
- Lightly oil an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Transfer **penne** to the baking dish. Sprinkle **remaining mozzarella** over top, then **Parmesan**.
- Bake in the **middle** of the oven until **cheese** is golden-brown and **sauce** is thickened slightly, 8-10 min.

6



### Finish and serve


- Let **baked penne** cool slightly, 2-3 min. Divide between plates.
- Sprinkle **parsley** over top.

### 3 | 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**. \*\*

\*\* Cook sausage and beef to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.