



# Cheesy Baked Sausage Penne

with Roasted Veggies

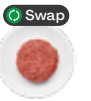
Family Friendly 30-40 Minutes

Customized Protein **+** 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)



Ground Beef  
250 g | 500 g



Beyond Meat®  
2 | 4



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  
3/4 cup | 1 1/2 cups



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Chicken Broth Concentrate  
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.

Pantry items | Salt, pepper, oil

Cooking utensils | Baking sheet, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

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  $\frac{3}{4}$  cup (1  $\frac{1}{2}$  cups) **pasta water**, then drain and return **penne** to the same pot, off heat.

2



### Prep

- Meanwhile, core, then cut **pepper** into  $\frac{1}{4}$ -inch pieces.
- Halve **zucchini** lengthwise, then cut into  $\frac{1}{4}$ -inch half-moons.

3



### Cook veggies and sausage

Swap | Ground Beef

Swap | Beyond Meat®

- Add **zucchini**, **peppers** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**. 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.
- 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 **cheesy baked sausage penne** cool slightly, 2-3 min.
- Divide between plates.

Measurements within steps

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

3 | Cook beef

Swap | Ground Beef

If you've opted to get **beef**, prepare, cook and plate it the same way as the **sausage**\*\*

3 | Cook Beyond Meat®

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **sausage**, until golden-brown.\*\*

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



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