



Cheesy Baked Sausage Penne

with Roasted Veggies

Family Friendly 40 Minutes



Mild Italian Sausage,
uncased



Penne



Crushed Tomatoes
with Garlic and
Onion



Parsley



Sweet Bell Pepper



Zucchini



Mozzarella Cheese,
shredded



Parmesan Cheese,
shredded



Cream Sauce Spice
Blend



Chicken Broth
Concentrate

HELLO MOZZARELLA

This creamy cheese takes pasta from simple to luxurious!

Start here

- 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.

Bust out

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

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Penne	170 g	340 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Parsley	7 g	7 g
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
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 penne

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



Make sauce

- Add **Cream Sauce Spice Blend** to the pan with **sausage**. Cook, stirring often, until **sausage** is 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.



Prep veggies

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



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.



Cook veggies and sausage

- Add **zucchini**, **peppers** and **1 tbsp oil** (dbl for 4 ppl) 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 oil** (dbl for 4 ppl), then **sausage**. Season with **salt** and **pepper**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. **



Finish and serve

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

Dinner Solved!