



# Sausage Stuffing Inspired Pasta

with Creamy Sauce, Crispy Sage and Spinach

**Festive Flavours** 20-25 Minutes • 1 of your 5 a day

5



Sage



Garlic Clove



Onion



Rigatoni Pasta



Pork and Oregano Sausage Meat



Chicken Stock Paste



Baby Spinach



Grated Hard Italian Style Cheese



Creme Fraiche

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, garlic press, frying pan, kitchen paper and colander.

## Ingredients

Ingredients	2P	3P	4P
Sage**	1 bunch	1½ bunches	2 bunches
Garlic Clove**	2	3	4
Onion**	1	1	2
Rigatoni Pasta <b>13</b> )	180g	270g	360g
Pork and Oregano Sausage Meat** <b>14</b> )	225g	340g	450g
Chicken Stock Paste	10g	15g	20g
Baby Spinach**	100g	150g	200g
Grated Hard Italian Style Cheese** <b>7</b> ) <b>8</b> )	20g	40g	40g
Crema Fraiche** <b>7</b> )	75g	150g	150g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Water for the Sauce*	75ml	120ml	150ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	378g / 813	100g / 215
Fat (g)	37.1	10.0
Sat. Fat (g)	18.2	5.0
Carbohydrate (g)	80.0	21.2
Sugars (g)	11.0	3.0
Protein (g)	35.0	9.2
Salt (g)	2.77	0.73

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Get Prepping

Bring a large saucepan of **water** to the boil with **½ tsp salt** for the **rigatoni**.

Pick the **sage leaves** from their stalks (discard the stalks). Peel and grate the **garlic** (or use a garlic press).

Halve, peel and chop the **onion** into small pieces.



## Fry the Sausage Meat

While the **pasta** cooks, pop the (now empty) frying pan back on medium-high heat with a drizzle of **oil** if needed.

Once hot, add the **onion** and **sausage meat**. Fry until everything's browned, 5-6 mins.

Use a spoon to break the **sausage meat** up as it cooks, then drain and discard any excess fat.

**IMPORTANT:** Wash your hands and equipment after handling raw meat. The sausage meat is cooked when no longer pink in the middle.



## Crisp the Sage

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **sage leaves** in a single layer. Fry until crispy, 1-2 mins.

Transfer to a plate lined with kitchen paper.



## Sauce Things Up

Once the **mince** is browned, add the **garlic** to the pan and cook for 1 min.

Stir in the **chicken stock paste**, **spinach** and **water for the sauce** (see pantry for amount). Bring to the boil, then turn the heat down and cook until the **spinach** is wilted and the **sauce** has slightly thickened, 3-4 mins.

Once thickened, stir through the **cooked rigatoni**, **cheese** and **creme fraiche** until everything's piping hot.

Add a splash of **water** if it's a little too thick.



## Rigatoni Time

When your pan of **water** is boiling, add the **rigatoni** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



## Finish and Serve

When your **sausage pasta** is ready, taste and season with **salt** and **pepper** if needed, then share between your bowls.

Grind some extra **pepper** and scatter or crumble the **crispy sage** over the top to finish.

## Enjoy!