



QOF

Approx.
Cook Time:
2 hrs

Nutrition Facts

Serving size 1 meal (386g)

1 Serving: 1 Sausage (90g), Farfalle
1 cup (56.5g), Green Beans 1 cup
(113.5g), Marinara 1/2 cup (113.5g),
Parmesan 1 tbsp (7g), Red Pepper
Flakes 1/4 tsp (1.75g), Olive Oil
1 tsp (5 ml)

Amount per serving

Calories

580

% Daily Value*

Total Fat 27g	35%
Saturated Fat 8g	40%
Trans Fat 0g	0%
Cholesterol 65mg	22%
Sodium 1000mg	43%
Total Carbohydrate 62g	23%
Dietary Fiber 9g	32%
Total Sugars 8g	0%
Includes <1g Added Sugars	2%

Protein 27g

Vit. D 0mcg 0% • Calcium 110mg 8%
Iron 4.3mg 25% • Potas. 310mg 6%

*The % Daily Value (DV) tells you how much a nutrient
in a serving of food contributes to a daily diet. 2,000
calories a day is used for general nutrition advice.

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of food-borne illness. Due to the long sous vide cook
time some temperature settings are below the FDA
recommended temperatures. Please use caution when
cooking below the FDA recommended temperatures.







Italian Sausage

with Marinara Farfalle & Green Beans

Ingredients: Green Beans, Tomatoes (Tomatoes, Tomato
Juice, Citric Acid), Onion, Sunflower Oil, Salt, Basil, Extra
Virgin Olive Oil, Black Pepper, Pork, Sweet Italian Spice
Mix (Salt, Sugar, Black Pepper, Spices And Spice
Extractives Including Oleoresin Paprika), Water, Vinegar,
Hog Casing, Semolina (Wheat), Durum Wheat Flour,
Parmesan Cheese (Pasteurized Part-Skim Cow's Milk,
Cheese Cultures, Salt, Enzymes), Hard Grating Cheese
(Food Starch, Water, Palm Oil, Cellulose, Salt, Lactic Acid,
Whey, Sodium Phosphate, Sodium Citrate, Sorbic Acid,
Potassium Sorbate (As A Preservative), Artificial Color),
Powdered Cellulose (Added To Prevent Caking),
Natamycin (A Natural Mold Inhibitor), Red Pepper Flakes,
Olive Oil.

ALLERGENS: Contains Milk, Wheat.

Collect the following:

	2 servings (pcs)	4 servings (pcs)
 Pork Sausage	1	2
 Farfalle	1	2
 Green Beans	1	2
 Marinara Sauce	1	2
 Parmesan	1	2
 Red Pepper Flakes	1	2



Questions? Email help@suvie.com

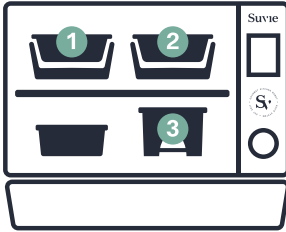
Italian Sausage

with Marinara Farfalle & Green Beans

Hold this corner
to logo on Suvie



Collect from your pantry:
olive oil, salt, pepper



1. Vegetables: **Green Beans**

Open package & pour into Suvie pan. Place pan in **upper left** cooking zone.

2. Protein: **Pork Sausage**

Don't cut open packages! Place in Suvie pan and fully cover with water. Place in **upper right** cooking zone.

3. Starch: **Farfalle**

Pour into strainer. **Do not add water.** Place in bottom **right** cooking zone with **FRONT** facing outwards, **Don't forget to add salt!**

4. Sauce: **Marinara**

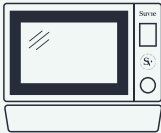
If using from frozen, thaw before use. Keep in fridge during the cook.

5. Garnishes: **Parmesan, Red Pepper Flakes**

Keep garnishes in fridge.

6. Scan this card

Hold **the corner of this card** to the logo on Suvie until scanned.



7. Set Suvie

- **Don't forget to fill the reservoir** to the fill line indicated
- Choose **Cook Now, Refrigerate, or Schedule** on the screen.
- You can also **customize** the cook times to your liking!
- Wait until cook is done before proceeding to the steps below.



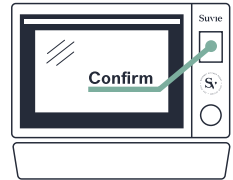
8. Carefully remove pan (**it will be hot!**) with **sausages** from Suvie & drain water. Remove sausages from packaging & discard liquid.



9. Pour **marinara sauce** into Suvie pan, add the sausages on top. Return to Suvie.



10. Season **green beans** with **1/2 tbsp olive oil, salt & pepper** to taste. Return pan to Suvie.



11. Confirm broil times on Suvie screen. Close Suvie door & select **"Start Broil."**



12. After the broil, transfer the sausages to a cutting board & slice. Transfer the **farfalle** to a bowl.



13. Stir the hot marinara sauce into the farfalle. Season to taste with salt & pepper.



14. Divide the marinara farfalle & green beans between plates. Top with the sausage & garnish with **parmesan & red pepper flakes. Enjoy!**