DINNERLY

Saucy Sausage & Kale Pasta Bake

with Mozzarella & Parmesan

1h 2 Servings

Level up your dinner menu with this PremiYUM recipe! So many hungry mouths, so little time—good thing this recipe makes extra servings without all the extra work. Italian pork sausage, penne, and tender kale combine in a tomato sauce until their flavors meld together in the oven. Parm and mozzarella bring the cheesy goodness, you just need to bring your appetite. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 3¾ oz mozzarella [1]
- 1 bunch curly kale
- 2 (½ lb) pkgs uncased sweet Italian pork sausage
- ¼ oz Tuscan spice blend
- 2 (8 oz) tomato sauce
- 2 (6 oz) penne [2]
- ¾ oz Parmesan [1]

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter [1]

TOOLS

- microplane or grater
- large ovenproof skillet
- rimmed baking sheet

COOKING TIP

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ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 32g, Carbs 79g, Protein 49g

1. Prep ingredients

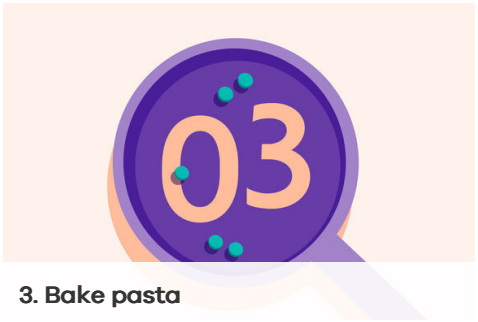
Preheat oven to 400°F with a rack in the center.

Finely grate **Parmesan**, if necessary. Thinly slice **mozzarella**.

Strip **half of the kale leaves** from tough stems (save rest for own use); discard stems. Stack leaves and coarsely chop.

2. Simmer sausage

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **sausage**; cook, breaking up into large pieces, until browned, 3–5 minutes. Add **Tuscan spice**; cook, stirring, until fragrant, 1–2 minutes. Add **all of the tomato sauce, 2½ cups water, 1 teaspoon salt**, and **a few grinds of pepper**. Bring to a simmer over high heat.



3. Bake pasta

Stir in **kale** until wilted. Add **half of the Parmesan** and **2 tablespoons butter**, stirring until melted.

Off heat, stir in **pasta**. Cover and transfer skillet to a rimmed baking sheet. Bake on center oven rack until pasta starts to soften, about 10 minutes.

4. Finish & serve

Uncover **pasta** and place **mozzarella** over top. Continue baking until pasta is al dente, cheese is melted, and **sauce** is slightly thickened, about 10 minutes. Let cool for 5–10 minutes (sauce will thicken as it rests). Season to taste with **salt** and **pepper**.

Serve **pasta bake** with **remaining Parmesan** over top or alongside. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!