

# MARLEY SPOON



## Pork Sausage & Mushroom Ragù with Gemelli

Parmesan & Roasted Broccoli



20-30min



2 Servings

Well, we pulled it off: all of the rich comforts of a meat ragù without spending hours in the kitchen. Mushrooms simmered in whole peeled tomatoes smells as divine as it tastes. Served over spiraled gemelli pasta, this is pure comfort in a bowl. Don't forget your daily dose of veggies with a simple side of crisp roasted broccoli.



## What we send

- 1 yellow onion
- ½ lb mushrooms
- garlic
- ¾ oz Parmesan <sup>7</sup>
- ½ lb broccoli
- 6 oz gemelli <sup>1</sup>
- ¼ oz Tuscan spice blend
- ½ lb pkg uncased sweet Italian pork sausage
- 14½ oz can whole peeled tomatoes

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- medium pot
- rimmed baking sheet
- large skillet

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

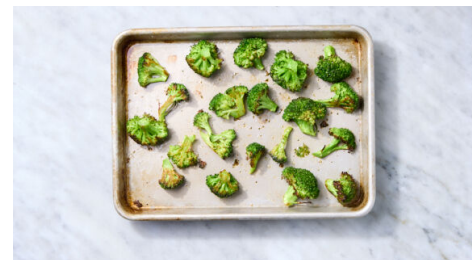
Calories 1020kcal, Fat 49g, Carbs 100g, Protein 52g



### 1. Prepare ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil.

Finely chop **onion**. Trim and discard stems from **mushrooms**, then quarter. Finely chop **2 large garlic cloves**. Finely grate **Parmesan**, if necessary.



### 2. Roast broccoli

Cut **broccoli** into 2-inch florets, if necessary. Toss with **1 tablespoon oil** on a rimmed baking sheet; season to taste with **salt** and **pepper**. Roast on upper rack, flipping halfway through, until tender and browned, 15-17 minutes.



### 3. Sauté vegetables

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **mushrooms** to skillet with **a pinch of salt** and sauté, stirring occasionally, until mushrooms are tender and cooked down to about half their size, 8-10 minutes.

Add **pasta** to boiling water, stirring occasionally until al dente, 8-9 minutes. Reserve **½ cup pasta water** and drain pasta.



### 4. Finish ragù

To skillet with mushrooms, add **chicken sausage** and **onion**. Season with **salt** and **pepper**. Cook, breaking up sausage with a spoon, until cooked through, 4-5 minutes. Stir in **garlic** and **2 teaspoons Tuscan spice**; cook, stirring until fragrant, 30-60 seconds.

Stir in **tomatoes**, crushing with the back of a spoon. Simmer, stirring, until sauce is thickened, about 4-5 minutes.



### 5. Finish & serve

Remove from heat and add **pasta**. Stir in **1 tablespoon cold butter**, **¼ cup reserved pasta water**, and **all of the Parmesan** until combined. Season to taste with **salt** and **pepper**.

Serve **sausage and mushroom ragù** alongside **roasted broccoli**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.