



## Double the Servings:

Creamy Baked Sausage & Kale Pasta

50min 2 Servings

Imagine if Martha Stewart came to your house to cook for a crowd. Sounds pretty dreamy, right? Well, allow us to introduce you to our big batch dinners. Cook this sweet Italian sausage and kale pasta once and make enough food to impress the table, or save the leftovers to fuel yourself the next day. Twice the amount of Martha-approved dinner for the same price. (2p plan serves 4; 4p plan serves 8.)

## What we send

- 12 oz pkg sweet Italian pork sausage links
- 1/4 oz fresh rosemary
- garlic
- 1 pkg mozzarella 7
- 2 (3/4 oz) pieces Parmesan 7
- 1 bunch curly kale
- 12 oz rigatoni 1
- crushed red pepper

## What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour 1
- 2 c. milk 7

## Tools

- large pot
- microplane or grater
- large ovenproof skillet
- small saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

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

## Nutrition per serving

Calories 570kcal, Fat 38g, Carbs 20g, Proteins 37g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Bring a large pot of **salted water** to a boil. Remove **sausage** from casings. Pick and finely chop **rosemary leaves**; discard stems. Finely chop **2 teaspoons garlic**. Coarsely chop **mozzarella**. Finely grate **Parmesan**. Strip **kale leaves** from stems, then tear or chop leaves into bite-sized pieces; discard stems.



### 4. Make cheese sauce

Heat **3 tablespoons oil** in reserved pot over medium-high. Add **3 tablespoons flour**, **2 teaspoons rosemary**, and **1 teaspoon garlic**; cook until fragrant, 1-2 minutes. Whisk in **reserved cooking water** and **2 cups milk**. Bring to a brisk simmer; cook until sauce is thickened to consistency of heavy cream, 3-4 minutes. Whisk in **half of mozzarella** and **all but 2 tablespoons Parmesan**.



### 2. Cook pasta

Add **rigatoni** to boiling water. Cook until barely al dente, about 10 minutes. Reserve **2 cups cooking water**, then drain pasta. Reserve pot for step 4. Set pasta aside until step 5.



### 3. Brown sausage & cook kale

Heat **2 teaspoons oil** in a large ovenproof skillet over medium-high. Add **sausage** and cook, breaking up meat into large pieces, until browned and cooked through, 10-12 minutes. Add **1 teaspoon oil**, then add **kale** in batches, stirring to wilt slightly before adding more. Cover; cook until kale is tender, 2-3 minutes. Season with **salt** and **pepper**. Remove skillet from heat.



### 6. Finish & serve

Transfer **kale and sausage** to pot, then add **pasta**, stirring to coat in **sauce**; season to taste with **salt** and **pepper**. Carefully, transfer all back to skillet, spreading into an even layer. Top with **remaining mozzarella**, then cover with foil. Bake on upper oven rack until cheese is melted and sauce is bubbling, about 10 minutes. Remove from oven. Let stand 5 minutes.

Meanwhile, combine **remaining chopped garlic and rosemary** and finely chop together. Transfer to a small saucepan along with **1 tablespoon oil** and **a pinch of crushed red pepper**. Heat over medium-low until just fragrant, about 2 minutes. Transfer to a small bowl. Serve **baked pasta** sprinkled with **remaining Parmesan** and drizzled with **rosemary-chili oil**. Enjoy!