

# MARLEY SPOON



## Sausage Bolognese

with Fresh Pasta & Garlic Bread



20-30min



2 Servings

We made a rich, decadent meat ragu that tastes as if it's been cooking for hours. Hot Italian sausage adds a savory depth of flavor to this Bolognese sauce, which is served over fresh pasta. The garlic bread serves a delicious and practical purpose—use it to sop up the remaining sauce. A sprinkling of fresh Parmesan is the perfect finishing touch.

## What we send

- 1,3
- 7
- 1

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- colander
- medium saucepan

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1060kcal, Fat 42g, Carbs 115g, Protein 52g



### 1. Brown sausage

Preheat oven to 425°F with a rack in the center. Bring a medium pot of **salted water** to a boil. Peel and finely chop **2 large garlic cloves**. Halve **sausages** lengthwise to remove meat from casing. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add sausage, cook, breaking into smaller pieces, until browned and crispy on edges, 5-8 minutes.



### 4. Prep lettuce & dressing

Remove any wilted outer leaves from **lettuce**. Halve lengthwise, then cut crosswise into 1-inch pieces, discarding end. Into a large bowl, grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon lemon juice**. Add **2 tablespoons oil** and **a pinch each salt and pepper** and whisk to combine.



### 2. Finish bolognese

Add **half of the garlic** to **sausage** and cook, stirring until fragrant, about 1 minute. Add **¼ cup tomato paste** and cook, stirring, until it darkens slightly, 1-2 minutes. Stir in **2 cups water, broth concentrate**, and **1 teaspoon sugar**. Bring to a boil, then simmer over medium heat until sauce is reduced to 2 cups, 16-18 minutes. Cover to keep warm.



### 5. Cook pasta

Stack **pasta sheets** and cut crosswise into ½-inch wide strips. Return water to a boil. Add pasta to boiling water and cook, stirring to prevent clumping, until al dente, about 2 minutes. Drain well and return pasta to the pot. Add **half of the bolognese** and toss to combine.



### 3. Make garlic bread

Meanwhile, finely grate **Parmesan**. Split **roll** horizontally. Brush cut sides generously with **oil** and sprinkle with **remaining garlic** and **⅓ of the Parmesan**. Season with **salt** and **pepper** and bake on a sheet of foil, directly on the center oven rack, until golden and crisp, 5-7 minutes. Drizzle with **oil** and cut each into fourths.



### 6. Finish & serve

Add **lettuce** and **half of the remaining Parmesan** to dressing and toss to combine. Serve **pasta**, topped with **remaining sauce and Parmesan**, with **salad** and **garlic bread** alongside. Enjoy!