



Pasta & Sausage Meatballs

with Crispy Cheese Broccoli



30-40min



2 Servings

These meatballs are a lot of fun to make, and require little work. Just roll the sausage meat into small balls and coat them in breadcrumbs. This will give them a crispy exterior, even after being tossed in tomato sauce. We broiled broccoli with plenty of parmesan to create frico—Italian lacy cheese snacks, or the cheese that melts into golden crackers on your baking sheet—perfect for crumbling...

What we send

- sweet Italian sausage
- clove garlic
- can San Marzano tomatoes
- broccoli

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- rimmed baking sheet
- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930.0kcal, Fat 51.9g, Proteins 35.5g, Carbs 77.3g



1. Make garlic paste

Smash garlic clove with the side of a knife. Peel then sprinkle with 1 teaspoon of salt. Finely chop garlic and salt together until almost a paste forms.



2. Make sauce

Heat 3 tablespoons oil in a small saucepan over medium heat. Add garlic paste and saute until fragrant and starting to brown, about 1 minute. Add tomatoes and break up tomatoes with a wooden spoon until small pieces remain. Bring to a simmer and cook for 10 minutes.



3. Make sausage balls

Meanwhile, bring a large pot of salted water to a boil. Preheat oven to 425°F. Remove sausage from casings and roll into 1 inch balls (should have about 17). Place panko in a bowl and roll sausage balls in panko to coat completely. Place on a rimmed baking sheet.



4. Cook broccoli & meatballs

Cut broccoli into small florets. Grate cheese. Toss broccoli on a baking sheet with 2 tablespoons oil and season with salt and pepper. Place in oven along with meatballs. Cook, shaking pan halfway through, until browned, about 15 minutes.



5. Add cheese

Remove meatballs from oven and carefully stir into tomato sauce. Sprinkle broccoli with 1/2 the cheese and continue to cook until cheese browns, about 5 minutes.



6. Cook pasta

Add pasta to water once boiling and cook until al dente, about 8 minutes. Drain and toss with sauce and meatballs (reheat sauce if necessary). Scrape cheese and broccoli from pan and serve alongside with remaining cheese on the side. Enjoy!