

# DINNERLY

## Sausage & Pepper Pasta

with TK



2 Servings

## WHAT WE SEND

- 6 oz pasta shells <sup>1</sup>
- 1 bell pepper
- 1 yellow onion
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>7</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz Tuscan spice blend

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>7</sup>
- milk <sup>7</sup>
- all-purpose flour <sup>1</sup>
- olive oil

## TOOLS

- large skillet
- large pot

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 0kcal



### 1. Cook pasta

Bring a large pot of salted water to a boil. Add pasta and cook until al dente, 7–8 minutes. Reserve ½ cup pasta water, then drain and return pasta to pot. Toss with 1 **tablespoon butter**, then cover to keep warm off the heat.



### 2. Prep ingredients

Halve **pepper**, discard stem and seeds, then chop into ½-inch pieces. Chop **onion** into ½-inch pieces. Finely grate **Parmesan**.

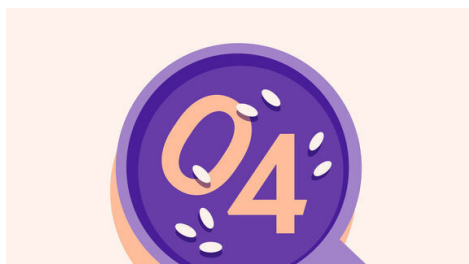
In a liquid measuring cup, whisk to combine 1 **cup milk**, half of the **grated Parmesan**, 1 **tablespoons flour**, all of the **Tuscan spice**, ¼ **teaspoon salt** and a **few grinds of pepper**; set aside until step 5.



### 3. Sauté peppers & onions

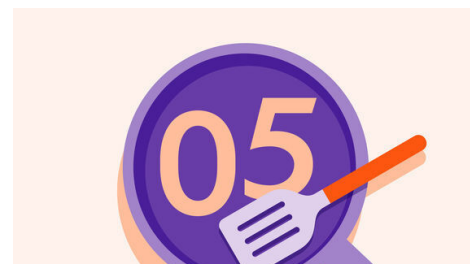
Heat 1 **tablespoon oil** in a large skillet over medium-high. Add ¼ **teaspoon granulated garlic**, **peppers**, and **onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until lightly browned and softened, 4–5 minutes.

Transfer veggies to pot with pasta; reserve skillet.



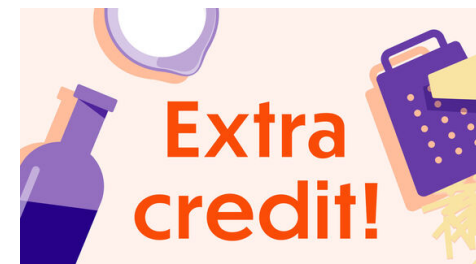
### 4. Cook sausage

Heat same skillet over medium-high (add 1 **tablespoon oil** if skillet is dry). Add **sausage** and cook, breaking up any large pieces, until browned and cooked through, 5–7 minutes. Add **reserved pasta water**, scraping up any browned bits from the bottom of the skillet. Transfer **sausage mixture** to pot with **pasta** and **veggies**; cover to keep warm.



### 5. Make sauce & serve

Add flour-milk mixture to pot with **pasta**, **sausage**, and **veggies**. Cook over medium-low heat, stirring constantly, until sauce evenly coats pasta and thickens enough to coat the back of a spoon, 2–3 minutes. Season to taste with **salt** and **pepper**. Top **sausage and pepper pasta** with **remaining grated Parmesan**. Enjoy!



### 6. Crunch, crunch!

Toast up some seasoned breadcrumbs for a crunchy topper! Coat breadcrumbs or panko in olive oil, season with salt and pepper, and toast in the oven or a skillet until fragrant and golden brown. Mix them with freshly chopped parsley and even some crushed red pepper for a little spice. Dust them over top for texture bliss!