

DINNERLY



Sweet Italian Sausage & Caramelized Onions

with Pasta & Parmesan Cheese



20-30min



2 Servings

This is a pasta classic for a reason. Orecchiette pasta—little ears named for its cute cupped shape— is an ideal foil for bites of crumbled Italian sausage and nutty Parmesan cheese. Sweet, caramelized red onion helps to balance the heat and spice of the hot sausage. The epitome of comfort food. We've got you covered!

WHAT WE SEND

- 1 red onion
- ¾ oz Parmesan ⁷
- ½ lb pkg uncased sweet Italian pork sausage
- 6 oz orecchiette ¹
- ¼ oz Tuscan spice blend
- ¼ oz fresh parsley

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

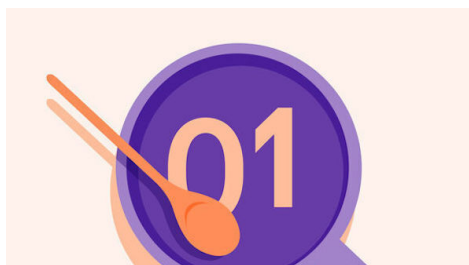
- medium pot
- microplane or grater
- large skillet
- colander

ALLERGENS

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

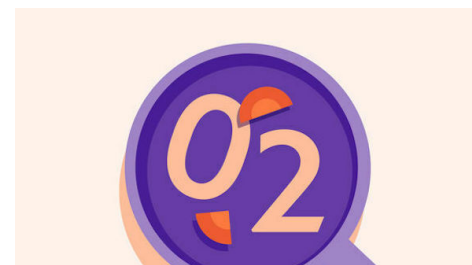
NUTRITION PER SERVING

Calories 690kcal, Fat 22g, Carbs 77g, Protein 44g



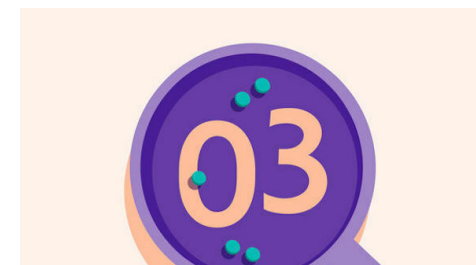
1. Slice onion

Bring a medium pot of **salted water** to a boil. Trim ends from **onion**, then halve, peel and thinly slice. Finely **grate Parmesan**. Coarsely chop parsley leaves and stems.



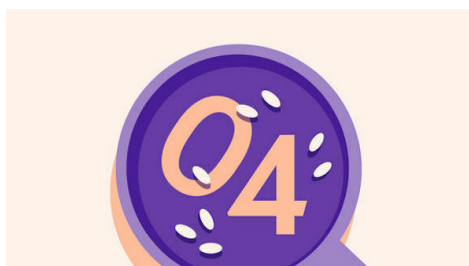
2. Cook sausage

Heat **1 tablespoon oil** in a large skillet over medium-high. Cook **sausage**, breaking up with a wooden spoon, until cooked through and browned and crispy in spots, 6–8 minutes. Using a slotted spoon, transfer to a plate. Reserve skillet for step 4.



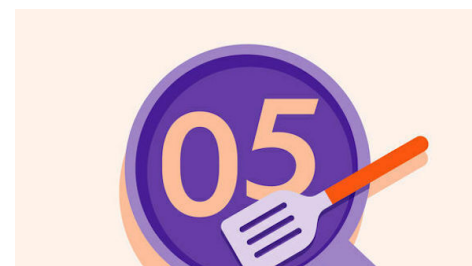
3. Cook pasta

When water is boiling, add **pasta** and cook until al dente, about 9 minutes. Reserve **2 cups pasta water**, then drain.



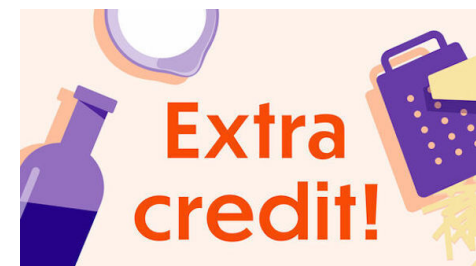
4. Caramelize onion

Add **onion** to same skillet; season lightly with **salt** and **pepper**. Cook over medium-high, stirring occasionally, until lightly browned, 4–5 minutes. Add **½ cup pasta water** and stir, scraping brown bits from bottom. Once reduced and pan browns again, repeat 2 more times until liquid is evaporated and the onions are soft and darkly caramelized, about 10 minutes.



5. Finish

Add **pasta** and **remaining ½ cup pasta water** to skillet and cook, scraping the bottom and sides and tossing to coat, until liquid has reduced to a creamy sauce, about 2 minutes. Add **sausage**, **half of the Parmesan**, and **½ teaspoon Tuscan spice blend**; season with **salt** and **pepper**, and toss to combine. Serve topped with **parsley** and **remaining Parmesan**. Enjoy!



6. Take it to the next level

This pasta cries out for a refreshing green salad on the side. Go for a crisp lettuce like romaine drizzled with a bright vinaigrette, or finely shred a hearty green like kale and massage a dressing through the leaves to soften them.