

DINNERLY



Baked Italian Sausage Pasta:

Double the Servings. Same Price.



50min



2 Servings

Your mission, should you choose to accept it, is to create a fully loaded meal that's double the servings and uses just one pot. Do you think this mission is im-PASTA-ble? You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2-person plan makes 4 servings; 4-person plan makes 8 servings.)

WHAT WE SEND

- garlic
- ¾ oz piece Parmesan ¹
- ½ lb pkg uncased sweet Italian pork sausage
- 2 cans tomato sauce
- Italian seasoning (use 2 tsp)
- 2 (½ lb) pkgs penne ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹

TOOLS

- microplane or grater
- large (12") ovenproof skillet
- rimmed baking sheet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 21g, Carbs 95g, Protein 35g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **2 large garlic cloves**. Finely grate **Parmesan**.



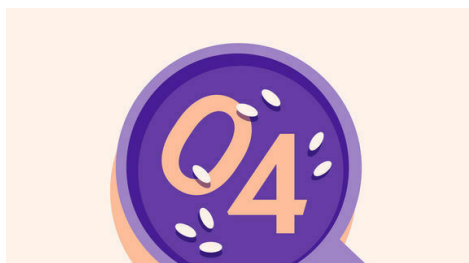
2. Brown sausage

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **sausage** and cook, breaking up into large pieces, until browned, 3–5 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds.



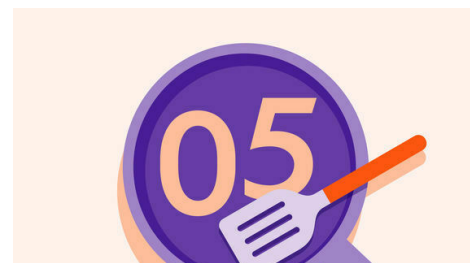
3. Make sauce

To the skillet, add **all of the tomato sauce**, **4 cups water**, **2 teaspoons each of Italian seasoning and salt**, and **a few grinds of pepper**. Bring to a simmer over high heat. Add **half of the Parmesan** and **2 tablespoons butter**, stirring until melted.



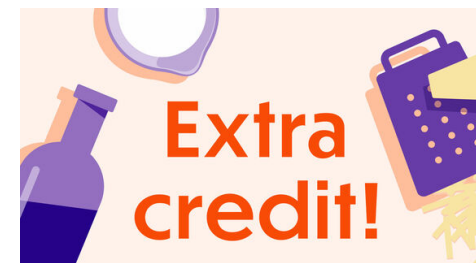
4. Add pasta & bake

Off the heat, carefully stir **raw pasta** into **sauce**. Cover and transfer skillet to a rimmed baking sheet (to catch any spills). Bake on center oven rack until pasta starts to soften, about 10 minutes. Uncover and continue baking until pasta is al dente and sauce is slightly thickened, about 10 minutes more (it will be saucy but will thicken as it rests).



5. Rest & serve

Let **pasta** cool for 5–10 minutes before serving. Serve **pasta** with **remaining Parmesan** sprinkled on top or on the side. Enjoy!



6. Turn up the heat!

Finish this pasta bake with a drizzle of homemade chili oil for a little kick in each bite. Combine chopped garlic, crushed red pepper, chopped rosemary, and oil in a small saucepan over medium-low heat until fragrant, about 2 minutes. Transfer to a small bowl and serve at the table to spoon over as desired.