

MARLEY SPOON



Orecchiette & Sausage

with Squash, Rosemary & Ricotta



20-30min



2 Servings

Sausage and butternut squash is a flavor-match made in heaven. We've shallow-fried rosemary to sprinkle the frizzled leaves over top at the end, and use the aromatic rosemary oil to take this pasta dinner to the next level! Nutty Parmesan, and a rich creamy dollop of ricotta make this an impressive pasta dinner that comes together in no time! Cook, relax, and enjoy!

What we send

- uncased sweet Italian sausage
- baby arugula
- fresh rosemary
- butternut squash
- 2
- 1
- 1

What you need

- butter ¹
- kosher salt & ground pepper
- olive oil
- white wine vinegar

Tools

- colander
- medium saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 1000kcal, Fat 45g, Carbs 107g, Protein 47g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **¾ cup pasta water**, then drain. Finely grate **Parmesan**.



4. Cook sausage

Add **sausage** to skillet and cook, breaking into small pieces, until browned and cooked through, 4-5 minutes. Return **squash** to skillet; stir to combine. Add **pasta** to skillet along with **½ cup of reserved pasta water** and **1 tablespoon butter**. Cook, stirring, until pasta is coated in a thick sauce. Add **Parmesan** and **2 tablespoons more pasta water**; stir to combine.



2. Fry rosemary

Meanwhile, heat **2 tablespoons oil** in a medium skillet over medium-high. Add **rosemary sprigs** and cook, stirring occasionally, until crisp and oil is slightly darkened, about 1 minute. Transfer rosemary to paper towel to drain and pour **oil** into a heatproof bowl.



5. Make salad

In a small bowl, toss **arugula** with **1 tablespoon vinegar** and **1 tablespoon olive oil**. Season to taste with **salt** and **pepper**.



3. Cook squash

Cut **squash** into ½-inch cubes, if necessary. Add **½ tablespoon rosemary oil** to same skillet over medium-high heat. Add **squash**, season with **salt** and **pepper** and cook, stirring occasionally, until tender and browned, about 8 minutes. Transfer to a bowl.



6. Finish & serve

Spoon **pasta** into bowls. Strip **crispy rosemary leaves** from stems and sprinkle over pasta. Use **half of the ricotta** (save rest for own use) to dollop on top of each bowl, then drizzle with **some of the rosemary oil**. Serve **salad** on top or alongside. Enjoy!