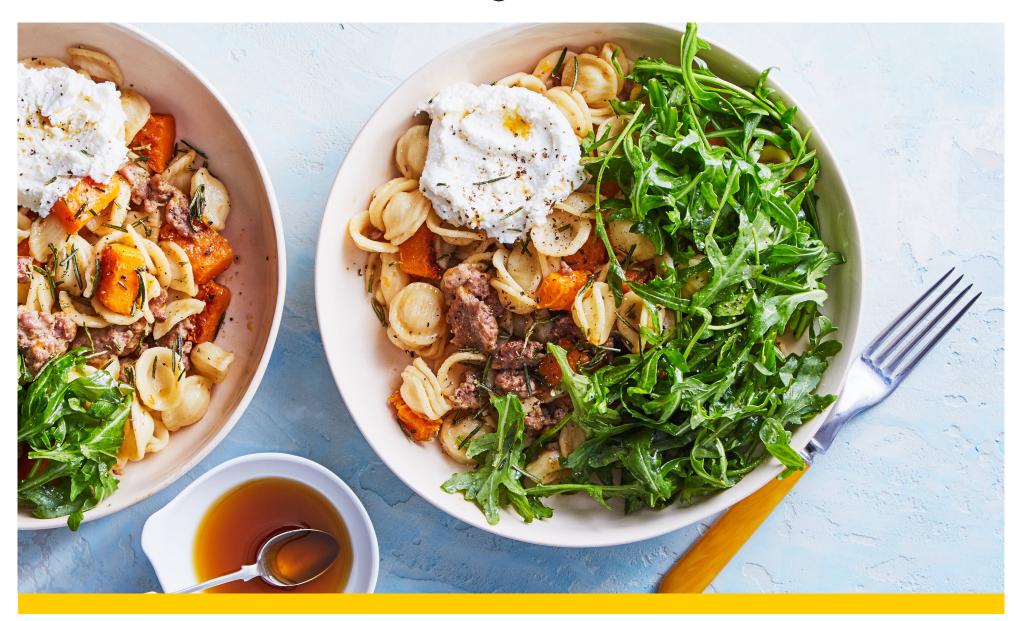
# MARLEY SPOON



## **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 <sup>1</sup>
- 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 **% 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!