

DINNERLY



Customize To Add Broccoli

No Chop! Cheesy Baked Spaghetti



30-40min



2 Servings

| This version of the recipe is customized with broccoli.

WHAT WE SEND

- 6 oz spaghetti ¹
- ¾ oz Parmesan ⁷
- ½ lb uncased Italian chicken sausage
- 6 oz tomato paste
- ¼ oz Tuscan spice blend
- 2 oz shredded fontina ⁷
- ½ lb broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- large pot with a lid
- microplane or grater
- medium ovenproof pot or skillet
- medium skillet with lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 34g, Carbs 86g, Protein 53g



1. Cook pasta & prep cheese

Preheat oven to 350°F with a rack in the center.

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent clumping, until al dente, 8–9 minutes. Drain and return pasta to pot off heat.

Meanwhile, finely grate **Parmesan**.



2. Cook sausage

Heat **1 tablespoon oil** in a medium ovenproof pot or skillet over medium-high. Add **sausage** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, about 3–5 minutes.



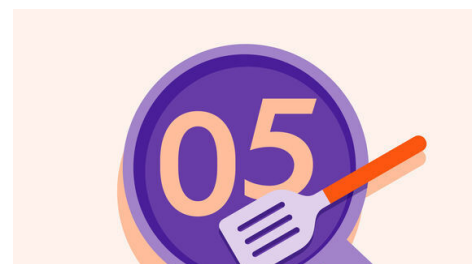
3. Make sauce

Add **half of the tomato paste**; cook, stirring, until paste is dark red, about 2 minutes. Add **1½ teaspoons Tuscan spice**, **1¼ cups water**, **2 teaspoon salt**, **½ teaspoon sugar**, and a **few grinds of pepper**. Bring to a simmer over high heat, scraping up any browned bits from bottom of pot.



4. Bake pasta

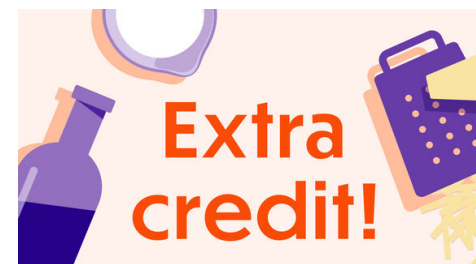
Off heat, stir in **pasta** and **half of the Parmesan**. Spread into an even layer and top with **remaining Parmesan** and **fontina**. Bake on center oven rack until top is just golden around edges, about 15 minutes.



5. Cook broccoli & serve

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**, **¼ cup water**, and a **pinch of salt**. Cover and cook until water is evaporated and broccoli is tender, 2–3 minutes.

Let **baked spaghetti** rest 5 minutes before serving alongside **broccoli**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!