

DINNERLY

Creamy Pasta with Bratwurst & Brussels Sprouts



2 Servings

WHAT WE SEND

- 12 oz pkg bratwurst
- 6 oz cavatappi ²
- ½ lb Brussels sprouts
- 1 yellow onion
- ¾ oz Parmesan ¹
- 3 (1 oz) sour cream ¹
- ¼ oz pastrami spice blend
- ¼ oz fresh dill

WHAT YOU NEED

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

TOOLS

- saucepan
- 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 0kcal

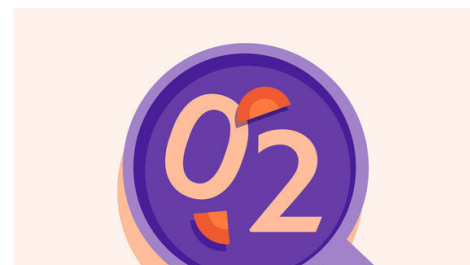


1. Prep ingredients

Bring a medium saucepan of salted water to a boil.

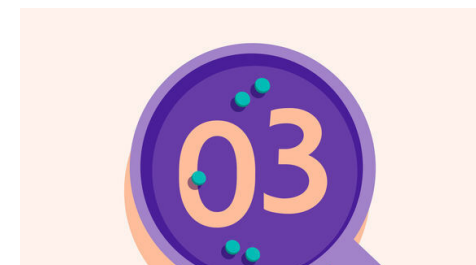
Grate Parmesan. Trim Brussels sprouts and thinly slice. Halve onion, then thinly slice half (save rest for own use). Pick dill from stems; discard stems.

Slice bratwurst on a diagonal into ½-inch thick coins.



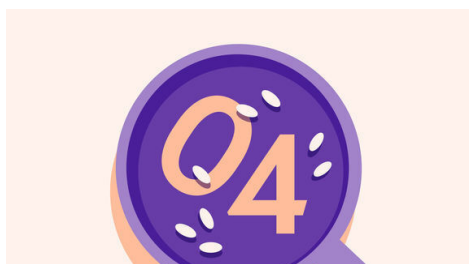
2. Cook pasta

Add **pasta** to boiling **salted water** and cook, stirring to prevent sticking, until al dente, about 5 minutes. Reserve ½ **cup cooking water**. Drain pasta and set aside.



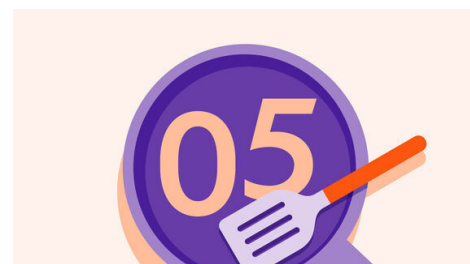
3. Brown bratwurst

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **bratwurst** and cook until browned, 3–5 minutes. Transfer to a plate.



4. Cook veggies

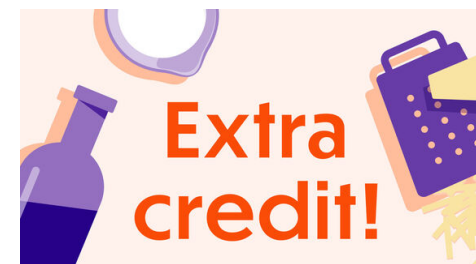
Add 1 **tablespoon oil** to same skillet still over medium-high heat. Add **onions** and Brussels sprouts. Cook, stirring frequently, until softened and browned in spots, 5–7 minutes. Remove from heat; stir in 1 **tablespoon butter** and pastrami spice.



5. Finish & serve

Return skillet to low heat. Add reserved cooking water, all of the sour cream, and Parmesan; stir until smooth. Stir in pasta and bratwurst. Cook, stirring constantly, until sauce is slightly thickened, 1–2 minutes. Remove from heat. Season to taste.

Garnish with dill. Enjoy!



6.