

DINNERLY



⚡ FAST

Creamy Sausage Pasta with Garlic Spinach



ca. 20min



2 Servings

This pasta is everything that we want on a cozy winter night spent sitting on the couch in our sweatpants. Italian sausage is sautéed in a skillet until browned and crisp on the edges. The pasta, is tossed with sausage, garlicky spinach, and a velvety cream sauce. Topped with nutty Parmesan cheese, it amounts to a pretty perfect bite. We've got you covered!

WHAT WE SEND

- garlic
- hot Italian sausage
- baby spinach
- 1
- 7
- 7

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large saucepan
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 26g, Carbs 89g, Protein 39g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **1 large garlic clove**. Finely grate **Parmesan**.



2. Cook pasta

Add **pasta** to boiling water and cook, stirring, until al dente, 10-12 minutes. Reserve **¾ cup pasta water**, and set aside for step 4. Drain pasta, and return it to the saucepan.



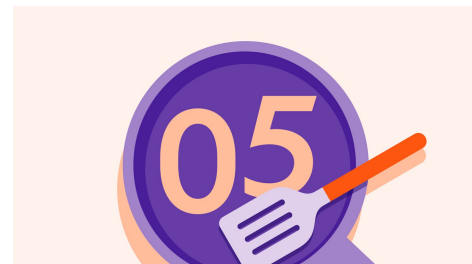
3. Cook spinach

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **spinach, chopped garlic**, and **a pinch of salt**. Cook until wilted, 1-2 minutes. Transfer to a plate.



4. Cook sausage

Remove **sausage** from casing, if necessary. Add sausage to same skillet and cook over medium-high, breaking up pieces with a spoon, until browned, 5-6 minutes. Add **cream cheese** and cook, stirring, until melted, about 1 minute. Add **½ cup of the pasta water** and cook, stirring up browned bits, about 1 minute more.



5. Add pasta & serve

Add **sausage** and **sauce** to saucepan with **pasta**; cook, stirring over medium heat until sauce is thick and creamy, about 1 minute. Off the heat, add **¾ of Parmesan** in small pinches to avoid clumping. Stir in **spinach**, , if necessary, **remaining pasta water**. Season to taste with **salt** and **pepper**. Spoon onto plates, sprinkle with **remaining Parmesan** and serve. Enjoy!



6. Spice it up!

Top this pasta with a pinch of crushed red pepper flakes or even toasted breadcrumbs for an extra bit of pizzazz in each bite.