

DINNERLY



Baked Italian Sausage Pasta with Parmesan



50min



2 Servings

We know, we know...we too would like to play hooky and hop on the next flight to Italy. We'll get there eventually, but in the meantime, why not practice your pasta-eating skills with this Italian sausage pasta bake? Penne might as well become your new middle name. We've got you covered!

WHAT WE SEND

- ½ lb pkg uncased sweet Italian pork sausage
- 2 (8 oz) tomato sauce
- ¼ oz dried oregano
- 6 oz penne ²
- 2 (¾ oz) Parmesan ¹

WHAT YOU NEED

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

TOOLS

- microplane or grater
- large ovenproof skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 950kcal, Fat 44g, Carbs 91g, Protein 51g



1. Brown sausage

Preheat oven to 400°F with a rack in the center.

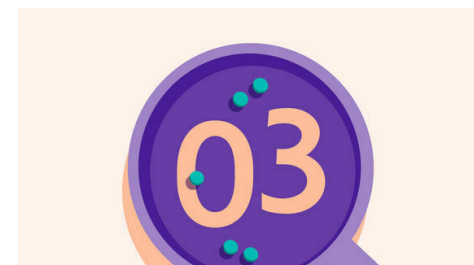
Finely chop 2 **teaspoons garlic**. Finely grate all of the **Parmesan**, if necessary.

Heat 2 **tablespoons oil** in a large ovenproof skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned, 3–5 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds.



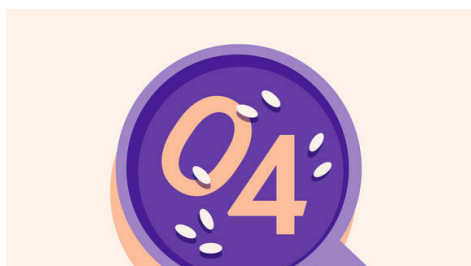
2. Make sauce

To same skillet with **sausage**, add **all of the tomato sauce**, 4 cups water, 2 **teaspoons each of oregano and salt**, and a few grinds of **pepper**. Bring to a simmer over high heat, then add **half of the Parmesan** and 2 **tablespoons butter**, stirring until melted.



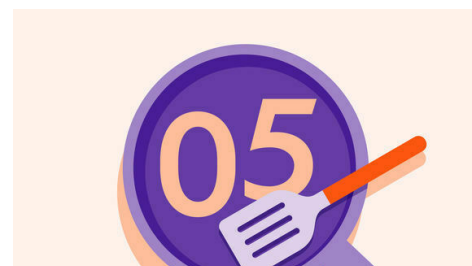
3. Start pasta

Remove skillet with **sauce** from heat; carefully stir in **pasta**. Cover and place skillet on a rimmed baking sheet (to catch any spills). Bake on center oven rack, about 10 minutes.



4. Finish pasta

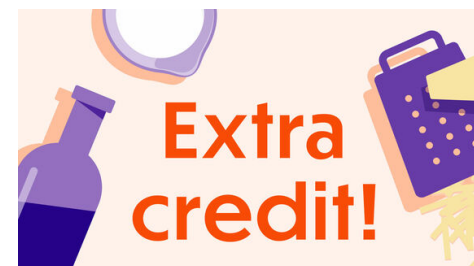
Uncover and continue baking until **pasta** is al dente and **sauce** is slightly thickened, about 10 minutes more (it will be saucy but will thicken as it rests).



5. Serve

Let **pasta** cool 5–10 minutes before serving.

Serve **baked Italian sausage pasta** topped with **remaining Parmesan**. Enjoy!



6. Turn up the heat!

Finish this pasta bake with a drizzle of homemade chili oil for a little kick in each bite. Combine chopped garlic, crushed red pepper, chopped rosemary, and oil in a small saucepan over medium-low heat until fragrant, about 2 minutes. Transfer to a small bowl and serve at the table to spoon over top as desired.