



Cheesy Baked Pasta with Chicken Sausage Ragù

& Italian Salad

Baked pasta hits all the sweet spots for a comforting meal, and this one is no exception—except it is! We simmer chicken sausage in a homemade tomato sauce for a hearty dish. The al dente pasta is there, as is the gooey melted mozzarella. A simple green salad rounds out the old-school red sauce meal.

What we send

- garlic
- 1 romaine heart
- ½ lb uncased Italian chicken sausage
- ¼ oz Italian seasoning
- 14½ oz whole peeled tomatoes
- 6 oz rigatoni ¹
- 3¾ oz mozzarella ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷
- red wine vinegar (or vinegar of your choice)
- sugar

Tools

- medium saucepan
- medium ovenproof 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 1060kcal, Fat 58g, Carbs 83g, Protein 53g



1. Prep ingredients

Preheat broiler with a rack in the top position. Bring a medium saucepan of **salted water** to a boil.

Finely chop **1 tablespoon garlic**.

Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces; discard stem.



2. Cook chicken sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chicken sausage**. Cook, breaking up into bite-sized pieces, until browned and cooked through, 5-7 minutes. Stir in **2½ teaspoons of the chopped garlic** and **2 teaspoons Italian seasoning**; cook until fragrant, about 1 minute.



3. Simmer sauce

Add **tomatoes** and **½ cup water**; bring to a boil. Simmer over medium heat, stirring occasionally and crushing tomatoes with back of a spoon, until sauce is reduced by half, 10-12 minutes. Season to taste with **salt** and **pepper**.



4. Boil & toss pasta

While **sauce** simmers, add **pasta** to saucepan with boiling **salted water**; cook, stirring, until al dente, 8-9 minutes. Reserve **1 cup cooking water**; drain pasta.

Add pasta to sauce along with **1 tablespoon butter** and **¼ cup of the cooking water**; mix to combine. Loosen with more cooking water, ¼ cup at a time, if necessary. Season to taste with **salt** and **pepper**.



5. Broil pasta

Tear **mozzarella** into 1-inch pieces and evenly scatter over **pasta**.

Broil on top oven rack until cheese is melted and brown in spots, about 5 minutes (watch closely as broilers vary).



6. Make salad & serve

In a large bowl, whisk together **1 tablespoon vinegar**, **½ teaspoon Italian seasoning**, **¼ teaspoon sugar**, and **remaining chopped garlic**. Slowly whisk in **3 tablespoons oil**; season to taste with **salt** and **pepper**. Add **lettuce** and toss to coat; season to taste with **salt** and **pepper**.

Serve **baked pasta** with **salad** alongside. Enjoy!