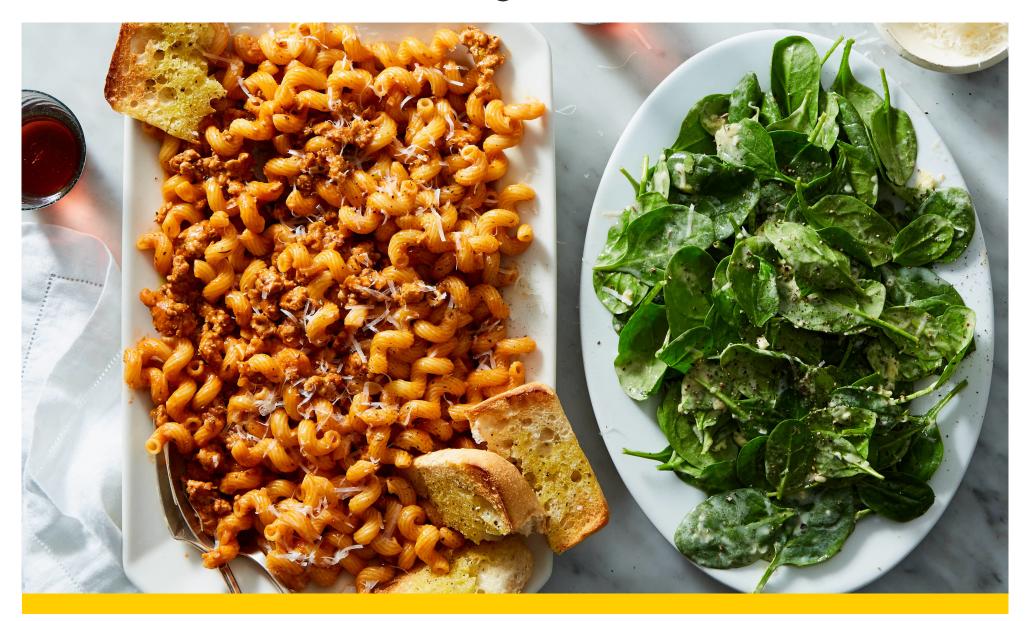
# MARLEY SPOON



# Gemelli & Sausage Ragù

with Spinach Salad & Italian Dressing





20-30min 2 Servings

Gemelli is more than just a pretty pasta shape-its parallel tubes twist and turn to form a vertical groove that makes it ideal for serving with hearty sauces. Here, we toss al dente gemelli in a savory ragù made with aromatics like garlic and shallots, Italian sausage, rich tomato paste, and creamy cheese.

### What we send

- garlic
- 1 shallot
- 2 ciabatta rolls <sup>2,3</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 6 oz tomato paste
- ¼ oz Tuscan spice blend
- 3 oz mascarpone <sup>1</sup>
- ¾ oz Parmesan 1
- 6 oz gemelli <sup>3</sup>
- 5 oz baby spinach

## What you need

- · kosher salt & pepper
- · olive oil
- white wine vinegar
- sugar
- butter <sup>1</sup>

### **Tools**

- medium pot
- · medium skillet
- microplane or grater

#### **Allergens**

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 1260kcal, Fat 64g, Carbs 122g, Protein 56g



## 1. Prep aromatics & bread

Bring a medium pot of **salted water** to a boil. Peel **3 garlic cloves**, then finely chop 2 teaspoons garlic, leaving one clove whole. Peel and finely chop **all of the shallot**. Split **rolls**, if necessary, then drizzle cut sides with **oil** and season with **salt** and **pepper**.



2. Start ragù

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallots** and cook until softened, 2-3 minutes. Add **sausage** and **a pinch each of salt and pepper**; cook, stirring occasionally, until well browned, 3-5 minutes. Stir in 1/4 **cup of the tomato paste** and cook, stirring, until tomato paste is caramelized and begins to stick to bottom of the skillet, 2-3 minutes.



3. Simmer sauce

Add 1½ teaspoons of the garlic to skillet over medium-high heat. Cook until fragrant, 30 seconds. Add 1 teaspoon of the Tuscan blend, all but 1 tablespoon of the mascarpone, 1½ cups water, 1 teaspoon salt, and a pinch of pepper. Bring to a simmer, scraping up any browned bits from skillet. Cook over medium heat, stirring occasionally, until thickened, 8-10 minutes.



4. Make dressing

Preheat broiler with top rack 6 inches from heat source. Finely grate Parmesan. In a medium bowl, whisk together remaining mascarpone, ½ teaspoon of the Tuscan blend, 1 tablespoon vinegar, 1 teaspoon sugar, and 2 tablespoons each of water and oil. Stir in half of the Parmesan, then season to taste with salt and pepper.



5. Cook & sauce pasta

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 8-11 minutes. Reserve ¼ **cup cooking water**, then drain pasta well. Return pasta, reserved cooking water, and **1 tablespoon butter** to skillet with **ragù**. Simmer over medium heat, tossing, until pasta is well coated in sauce, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Make garlic bread & serve

Broil **rolls** directly on top oven rack until golden-brown, 1-2 minutes per side (watch closely). Remove from oven and rub oiled sides of rolls with **reserved** whole garlic clove. Add spinach to bowl with dressing and toss to coat. Serve pasta and sausage ragù, topped with remaining Parmesan, with salad and garlic bread alongside. Enjoy!