

# DINNERLY



## Cheesy Baked Spaghetti with Chicken Sausage



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this baked spaghetti? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and sausage, stir the sauce together, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 6 oz spaghetti <sup>1</sup>
- 2 oz shredded fontina <sup>2</sup>
- ½ lb uncased Italian chicken sausage
- 6 oz tomato paste
- ¼ oz Tuscan spice blend
- ¾ oz Parmesan <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

### TOOLS

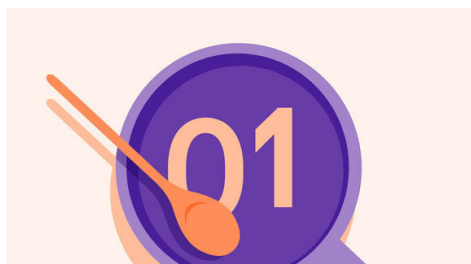
- large pot with a lid
- microplane or grater
- medium ovenproof pot with lid

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 790kcal, Fat 30g, Carbs 79g, Protein 50g

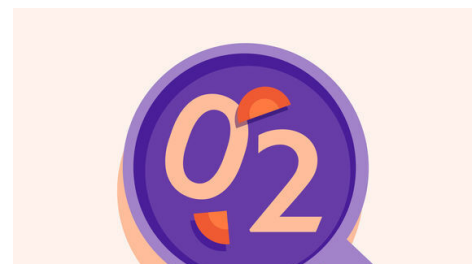


#### 1. Cook pasta & prep cheese

Preheat oven to 350°F with a rack in the center.

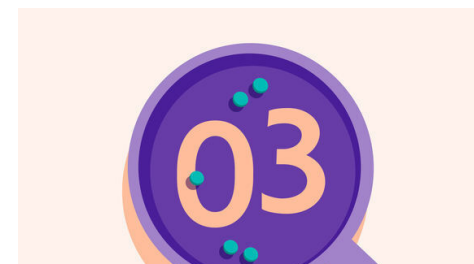
Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent clumping, until al dente, 8–9 minutes. Drain and return pasta to pot off heat.

Meanwhile, finely grate **Parmesan**, if necessary.



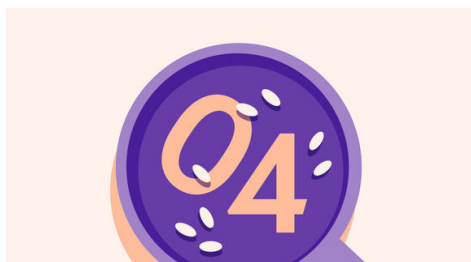
#### 2. Cook sausage

Heat **1 tablespoon oil** in a medium ovenproof pot or skillet over medium-high. Add **sausage** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, about 3–5 minutes.



#### 3. Make sauce

Add **half of the tomato paste**; cook, stirring, until paste is dark red, about 2 minutes. Add **1½ teaspoons Tuscan spice**, **1¼ cups water**, **1 teaspoon salt**, **½ teaspoon sugar**, and a **few grinds of pepper**. Bring to a simmer over high heat, scraping up any browned bits from bottom of pot.



#### 4. Bake & serve

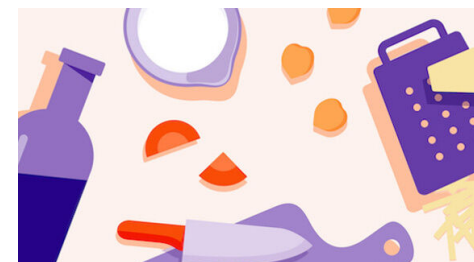
Off heat, stir in **pasta** and **half of the Parmesan**. Spread into an even layer and top with **remaining Parmesan and fontina**. Bake on center oven rack until top is just golden around edges, about 15 minutes.

Let **baked spaghetti** rest 5 minutes before serving. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!