

DINNERLY



Unstuffed Shells with Chicken Sausage Ragù

& Creamy Ricotta



30-40min



2 Servings

"Deconstructed" food is all the rage, but that doesn't mean it has to be complicated to make. In the case of these unstuffed shells, quite the opposite! We simmer Italian chicken sausage in tomato sauce to make a deeply savory ragù, then we throw in al dente shells and baby spinach. Dollop ricotta on top, grate some Parmesan, and you have a pasta dish just waiting to be devoured. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- 4 oz ricotta ²
- ½ lb uncased Italian chicken sausage
- 8 oz tomato sauce
- 1 pkt chicken broth concentrate
- 6 oz pasta shells ¹
- 5 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- milk ²
- olive oil
- butter ²

TOOLS

- medium saucepan
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 840kcal, Fat 32g, Carbs 85g, Protein 52g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

Finely grate ¾ of the **Parmesan**, if necessary. Finely chop **1 tablespoon garlic**.

In a small bowl, whisk together **ricotta** and **2 teaspoons milk**; season to taste with **salt** and **pepper**.



2. Cook sausage

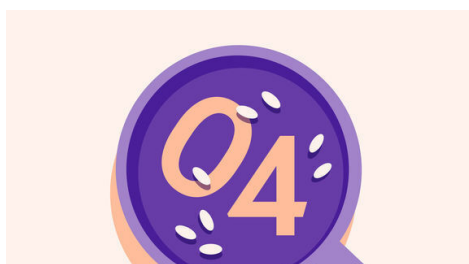
In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **sausage**; cook, breaking up into smaller pieces, until lightly browned in spots and no longer pink, 3–4 minutes. Add **chopped garlic** and cook until fragrant, about 1 minute.



3. Simmer sauce & cook pasta

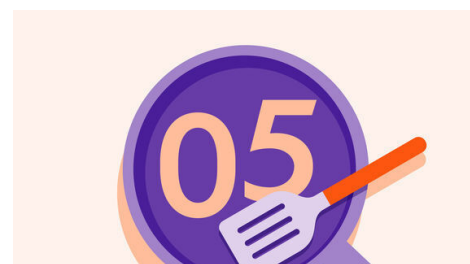
Add **tomato sauce**, **broth concentrate**, and **1 cup water**. Bring to a boil over high heat, then simmer over medium-low heat until sauce has reduced by ⅔, 10–15 minutes.

Add **pasta** to saucepan with boiling **salted water**; cook, stirring, until just shy of al dente, 7–8 minutes. Reserve **1 cup cooking water**; drain pasta.



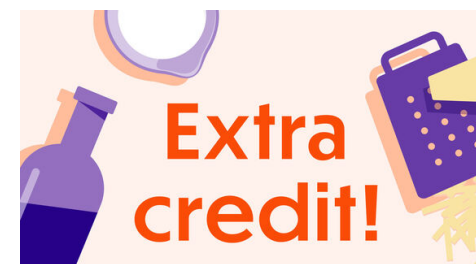
4. Sauce pasta

Add **pasta**, **spinach**, ½ cup **cooking water**, and **1 tablespoon butter** to **sauce**. Cook over high heat, stirring and tossing frequently, until pasta is al dente, spinach is wilted, and sauce is thickened, 1–2 minutes (if too thick, add more cooking water, ¼ cup at a time). Off heat, stir in **grated Parmesan**; season to taste with **salt** and **pepper**.



5. Serve

Serve **unstuffed shells** with a **dollop of ricotta**, a **drizzle of oil**, and more **grated Parmesan**, if desired. Enjoy!



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