

# DINNERLY



## Creamy Rigatoni & Pork Sausage with Parmesan



30-40min



2 Servings

Anything is pastable when you know how to make a dish like this—Parmesan, Italian pork sausage, and rigatoni soak up this delish creamy sauce. Say goodbye to your fave Italian spot because they won't be seeing you anytime soon. We've got you covered!

### WHAT WE SEND

- 6 oz rigatoni <sup>1</sup>
- ¾ oz Parmesan <sup>7</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 8 oz tomato sauce

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- 1½ cups milk <sup>7</sup>

### TOOLS

- large saucepan
- microplane or grater
- large nonstick 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 930kcal, Fat 40g, Carbs 93g, Protein 51g



#### 1. Cook pasta

Bring a large saucepan of **salted water** to a boil over high. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **¾ cup cooking water**. Drain, then return pasta to pot and cover to keep warm off heat until step 5.

Finely grate **Parmesan**, if necessary.



#### 2. Brown sausage

While **pasta** cooks, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **sausage** and a **pinch of salt**; cook, breaking up meat into smaller pieces, until browned and cooked through, about 5 minutes.



#### 3. Add tomato sauce

To skillet with **sausage**, add **½ teaspoon granulated garlic** and **2 teaspoons Italian seasoning**. Cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce** and cook until sauce is nearly evaporated, 4–5 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and rinse out skillet.



#### 4. Make cream sauce

Melt **2 tablespoons butter** in same skillet over medium heat. Whisk in **2 tablespoons flour** and cook until golden, 1–2 minutes. Slowly whisk in **1½ cups milk**; bring to a simmer. Cook, stirring, until sauce is thick enough to coat the back of a spoon, 5–7 minutes. Stir **sausage mixture** into **cream sauce**.



#### 5. Finish & serve

Return pot with **pasta** to medium heat. Stir in **creamy sausage sauce**, **reserved cooking water**, and **half of the Parmesan** until pasta is warmed through and evenly coated in sauce, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **rigatoni** and **creamy sausage** topped with **remaining Parmesan**. Enjoy!



#### 6. Take it to the next level

Looking for a little extra something something? Pan-fry rosemary leaves in a small skillet over medium-high heat until fragrant. Transfer to a paper towel-lined plate. Serve pasta with crunchy fried rosemary sprinkled over top for an herbaceous pop of flavor!