

# 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 <sup>1</sup>
- 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**.



### 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**.



### 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 **¼ 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.



### 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**.



### 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.



### 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!