

# DINNERLY



## Italian Sausage Ragu with Penne & Mozzarella



under 20min



2 Servings

Whoever came up with a "meat-based sauce" has a special place in our hearts. We're making this ragu with sweet Italian pork sausage, our velvety marinara sauce, and roasted red peppers. Just add your cooked penne and tear mozzarella over top, and this dish is done in three steps. That was fast! We've got you covered!

## WHAT WE SEND

- 6 oz penne<sup>1</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz marinara sauce
- 4 oz roasted red peppers
- 1 pkt crushed red pepper
- 3¼ oz mozzarella<sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- medium saucepan
- 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 820kcal, Fat 34g, Carbs 77g, Protein 52g



### 1. Cook pasta

Bring a medium saucepan of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **¼ cup cooking water** and drain. Return to pot off heat with **1 teaspoon oil**. Cover to keep warm.



### 2. Cook sausage & sauce

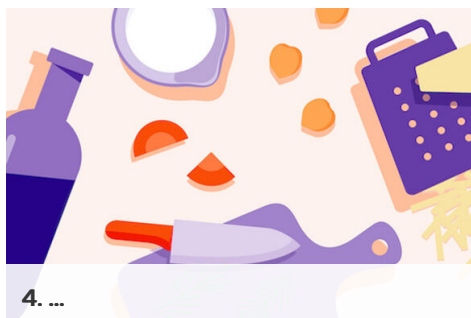
Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes.

Add **marinara, roasted red peppers**, and **red pepper flakes** (use less according to heat preference). Season to taste with **salt** and **pepper**.



### 3. Finish & serve

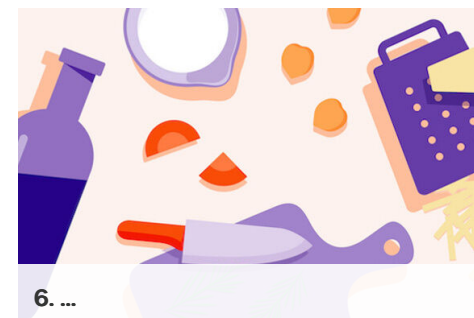
Reduce heat to low. Add **pasta** and toss to combine; thin **sauce** with **reserved cooking water** as needed. Tear **mozzarella** over top and cover skillet. Cook until melted, 1–3 minutes, and serve. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!