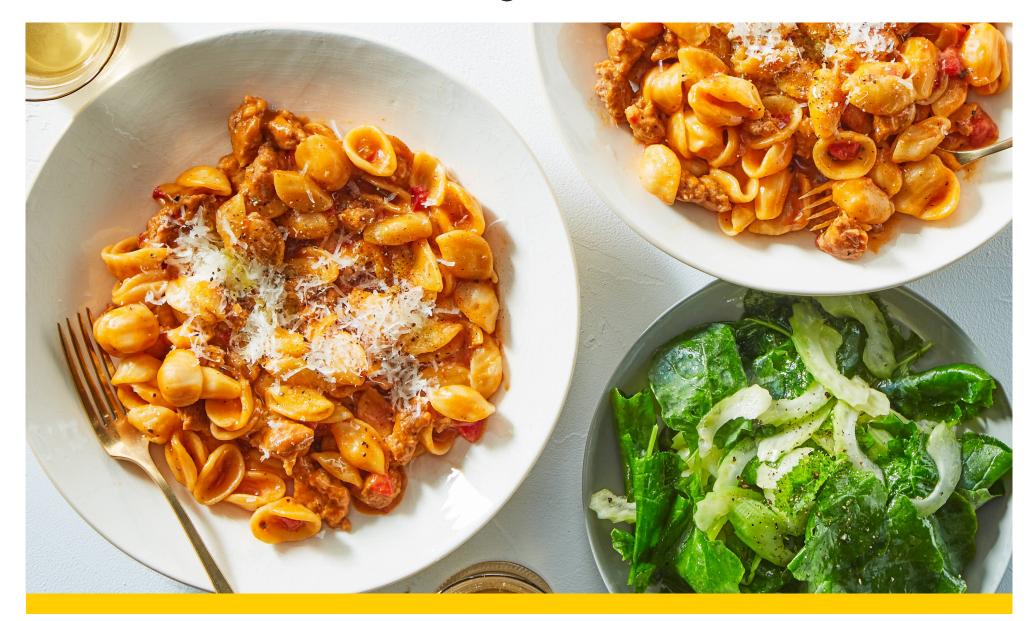
# MARLEY SPOON



## **One-Pan Spicy Sausage & Pepper Pasta**

with Arugula & Celery Salad



pasta and reduce into a silky sauce. Tomato paste, turkey broth, and Parmesan add a nice depth of flavor to the dish, not to mention lots of umami. The crunchy celery and arugula salad on the side balances the meal out.

One pan pastas are the solution to all weeknight cooking woes. A go-to technique for us is to let the starchy pasta water slowly cook along with the

#### What we send

- ½ lb pkg uncased sweet Italian pork sausage
- garlic
- 2 oz roasted red peppers
- 6 oz pasta shells 1
- 1 pkt turkey broth concentrate
- 6 oz tomato paste
- 1 pkt crushed red pepper
- 1 small bag celery
- ¾ oz Parmesan <sup>2</sup>
- 1 bag arugula

## What you need

- kosher salt & ground pepper
- · olive oil
- red wine vinegar

#### **Tools**

large 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 750kcal, Fat 30g, Carbs 77g, Protein 46g



### 1. Brown sausage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sausage** and cook, breaking up large pieces with a spoon, until browned, about 5 minutes.



## 2. Prep ingredients

Meanwhile, peel and thinly slice **2 large garlic cloves**. Pat **roasted red peppers** dry, then finely chop, if necessary.



3. Start pasta

To skillet with sausage, add 4½ cups water, pasta, turkey broth concentrate, sliced garlic, roasted red peppers, 2 tablespoons of the tomato paste (save rest for your own use), and a large pinch of red pepper flakes. Season with salt and pepper.



## 4. Cook pasta

Bring to a boil over high heat and stir to combine. Reduce heat to medium-high and let simmer vigorously, stirring frequently to prevent sticking and for even cooking, until **pasta** is all dente and liquid is reduced to a **sauce** that coats the pasta, 12-15 minutes. Sauce should be thick and glossy.



5. Marinate celery

Meanwhile, thinly slice **celery** on an angle. In a large bowl, combine **1 tablespoon vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add **celery** and let marinate while pasta cooks.

Finely grate **Parmesan**.



6. Finish & serve

Remove skillet from heat and stir in ¾ of the Parmesan (reserve the rest for garnish) and 1 tablespoon vinegar.
Season to taste with salt and pepper.
Add arugula to celery and toss to coat.
Serve pasta with remaining Parmesan for sprinkling over and with salad alongside. Enjoy!