



Martha's Best Chicken Sausage Ragù Bake

with Ready to Heat Penne & Italian Salad



30-40min



2 Servings

Baked pasta hits all the sweet spots for a comforting meal, and this one is no exception—except it is! We simmer chicken sausage in a homemade tomato sauce for a hearty dish. The al dente ready to heat pasta is there (no boiling needed!), as is the gooey melted mozzarella. A simple green salad rounds out the old-school red sauce meal.

What we send

- garlic
- 1 romaine heart
- ½ lb uncased Italian chicken sausage
- ¼ oz Italian seasoning
- 14½ oz can whole peeled tomatoes
- 7 oz ready to heat penne ^{1,3}
- 3¾ oz mozzarella ²
- 1 pkt balsamic vinaigrette

What you need

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

Tools

- medium ovenproof skillet

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 38g, Carbs 55g, Protein 48g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 tablespoon garlic**.

Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces; discard stem.



2. Cook chicken sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chicken sausage**. Cook, breaking up into bite-sized pieces, until browned and cooked through, 5-7 minutes. Stir in **2½ teaspoons of the chopped garlic** and **2 teaspoons Italian seasoning**; cook until fragrant, about 1 minute.



3. Simmer sauce

Add **tomatoes** and **1 cup water**; bring to a boil. Simmer over medium heat, stirring occasionally and crushing tomatoes with back of a spoon, until sauce is reduced by half, 10-12 minutes. Season to taste with **salt** and **pepper**.



4. Assemble & broil

Add **pasta** to **sauce** along with **1 tablespoon butter** and **¼ cup water**; mix to combine. Loosen with more water, ¼ cup at a time, if necessary. Season to taste with **salt** and **pepper**. Tear **mozzarella** into 1-inch pieces and evenly scatter over top.

Broil on top oven rack until cheese is melted and brown in spots, about 5 minutes (watch closely as broilers vary).



5. Make salad & serve

In a large bowl, whisk together **1 tablespoon vinegar**, **½ teaspoon Italian seasoning**, **¼ teaspoon sugar**, and **remaining chopped garlic**. Slowly whisk in **3 tablespoons oil**; season to taste with **salt** and **pepper**. Add **lettuce** and toss to coat; season to taste with **salt** and **pepper**.

Serve **baked pasta** with **salad** alongside. Enjoy!



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