



Italian Sausage Ragù Pasta

with Ricotta



20-30min



2 Servings

We're bringing slow-cooked flavors to this speedy Italian sausage ragù that we top with creamy ricotta cheese. Red peppers, fennel seeds and garlic flavor a sweet cherry tomato sauce that we enhance with Parmesan. The flavors meld together to taste as if the ragù has been simmering for hours. Toss with extra cheese for a cozy meal any night of the week.

What we send

- 1 bell pepper
- garlic
- ¾ oz Parmesan ¹
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz fennel seeds
- 6 oz spaghetti ²
- 14.1 oz can cherry tomatoes
- ¼ oz fresh parsley
- 4 oz ricotta ¹

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large saucepan
- microplane or grater
- medium pot with a lid

Cooking tip

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Allergens

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

Nutrition per serving

Calories 810kcal, Fat 29g, Carbs 82g, Protein 55g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Halve **bell pepper**, remove stems and seeds, and thinly slice into strips. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**.



4. Cook pasta

Add **pasta** to **boiling water**. Cook, stirring occasionally to prevent sticking, until al dente, 8-10 minutes. Drain pasta well and return to pot with **1 teaspoon oil**. Cover to keep warm until serving.



2. Cook sausage

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and mostly cooked through, about 5 minutes. Add **bell peppers**; cook, stirring as needed, until just softened, 3-7 minutes.



5. Finish ragù

Coarsely chop **parsley leaves**.

Stir **¾ of the Parmesan** into the **ragù**. Season to taste with **salt** and **pepper**.



3. Make ragù

Add **garlic** and **1 teaspoon fennel seeds**; cook until fragrant. Add **cherry tomatoes**, **1 teaspoon sugar**, and **¼ cup water**. Bring to a simmer. Cook, partially covered over medium heat, until **peppers** are completely softened, tomatoes are tender, and sauce has reduced by one third, 10-12 minutes.



6. Serve

Divide **pasta** between plates. Top with **a few spoonfuls of ragù**. Dollop with **ricotta** and season with **a few grinds of pepper** and **a drizzle of olive oil**. Garnish with **parsley** and **remaining Parmesan**. Enjoy!