

DINNERLY



Sausage Ragu

with Cheesy Polenta & Crispy Broccoli



20-30min



2 Servings

Three simple ingredients—garlic, sausage, and tomato paste—come together to make a powerhouse sauce that is so much greater than the sum of its parts. How do they do that, you ask? Is it magic or just good, smart cooking? Maybe a bit of both. We've got you covered!

WHAT WE SEND

- ½ lb pkg uncased sweet Italian pork sausage
- 6 oz tomato paste
- ½ lb broccoli
- 3 oz quick-cooking polenta
- 1 oz cream cheese ⁷
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

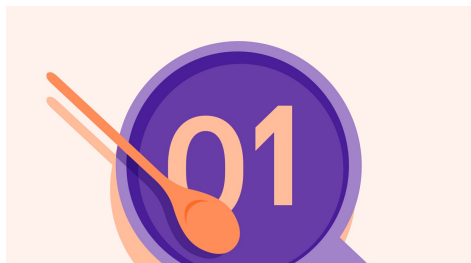
- medium saucepan
- rimmed baking sheet
- small saucepan
- microplane or grater

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 37g, Carbs 48g, Protein 42g



1. Brown sausage

Preheat the oven to 425°F with a rack in the center.

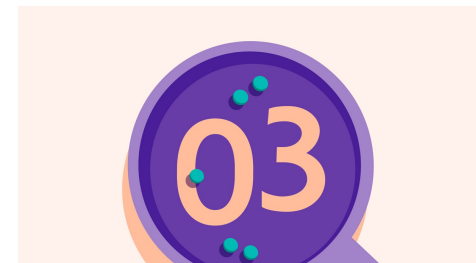
Finely chop **2 teaspoons garlic**.

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **sausage**, **½ teaspoon salt**, and **several grinds of pepper**; cook, breaking up into smaller pieces, until browned and crispy in spots, 5–6 minutes.



2. Build sauce

To saucepan with **sausage**, add **⅔ of chopped garlic**; cook, stirring, about 1 minute. Add **⅓ cup tomato paste**; cook, stirring, until slightly darkened, 2–3 minutes. Stir in **2 cups water** and **1 teaspoon sugar**; bring to a boil, then simmer over medium-high heat until reduced and thickened, 12–15 minutes. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



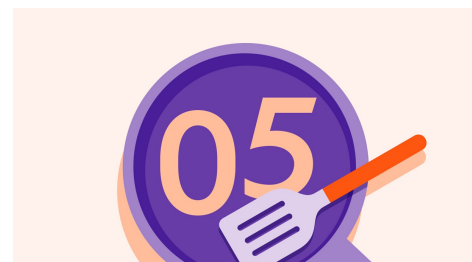
3. Roast broccoli

While **sauce** simmers, cut **broccoli** into 1-inch florets, if necessary. Toss on a rimmed baking sheet with **1½ tablespoons oil** and a **generous pinch of salt**. Roast until crisp-tender and browned in spots, 12–15 minutes. Add **remaining chopped garlic**; toss to coat and continue roasting, about 1 minute more. Remove from oven and cover to keep warm.



4. Make polenta

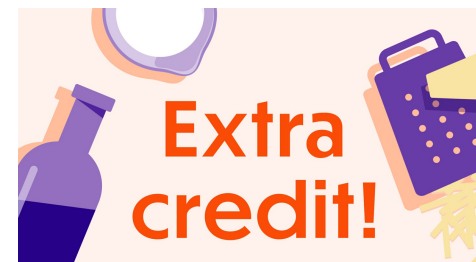
Meanwhile, in a small saucepan, bring **2½ cups water** and **1 teaspoon salt** to a boil over high. Gradually whisk in **polenta** and return to a boil. Cover and reduce heat to low, stirring occasionally, until grains are tender and polenta is thickened, 6–9 minutes.



5. Finish & serve

Finely grate **Parmesan**, if necessary. To saucepan with **polenta**, stir in **⅔ of the Parmesan** and **cream cheese** until melted. Season to taste with **salt** and **pepper**.

Serve **cheesy polenta** topped with **sausage ragu** and **remaining Parmesan**. Serve **broccoli** alongside. Enjoy!



6. Spice it up!

For those looking for a spicy kick in the sausage, add 1 (or 2 or 3) pinches of crushed red pepper flakes in step 1.