

DINNERLY



Gluten Free Pasta & Creamy Chicken Sausage

with Broccoli & Breadcrumbs



20-30min



2 Servings

Today's the day folks—mac and cheese gets a facelift. Injected with Italian chicken sausage, Parmesan, and broccoli to be specific. It's the ~adult~ version of our favorite comfort food but meant to be eaten by all (kids, picky eaters, even veggie-haters). She's delicious, she's fancy, and she is the moment. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 9 oz gluten free fettuccine ¹
- ½ lb uncased Italian chicken sausage
- 2 oz shredded fontina ²
- ¼ oz granulated garlic
- ½ oz fried onions
- ¾ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper to taste
- olive oil

TOOLS

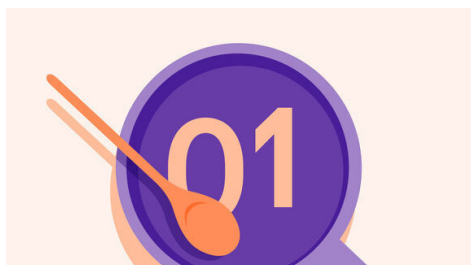
- large saucepan
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

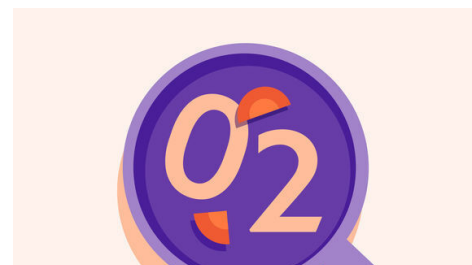
Calories 840kcal, Fat 34g, Carbs 82g, Protein 49g



1. Prep ingredients

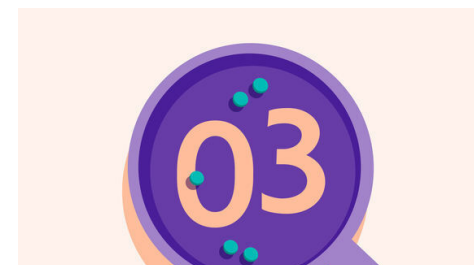
Bring a large saucepan of **salted water** to a boil.

Cut **broccoli** into 1-inch florets, if necessary. Finely grate **half of the Parmesan**, if necessary.



2. Cook pasta

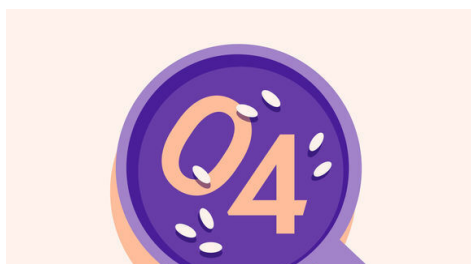
Add **pasta** to boiling **salted water**; cook, stirring, until al dente, 2–3 minutes. Reserve **1 cup cooking water** and drain.



3. Cook sausage & broccoli

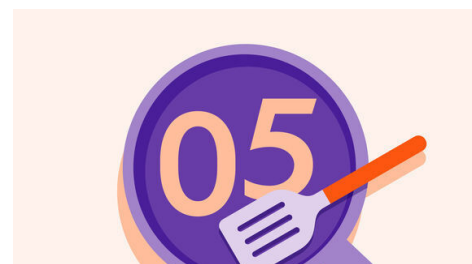
Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **sausage**; cook, breaking up into smaller pieces, until browned, 3–4 minutes.

Add **broccoli** and **¼ cup water**; scrape any browned bits from bottom of skillet. Cover and cook until broccoli is crisp-tender and water is nearly evaporated, 3–4 minutes. Season to taste with **salt** and **pepper**.



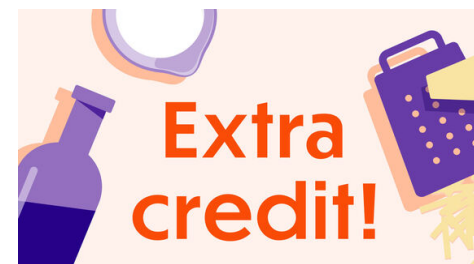
4. Add pasta & cheese

Add **pasta** and **½ cup reserved cooking water** to skillet. Bring to a boil over high heat. Add **fontina**, **grated Parmesan**, and **half of the granulated garlic**. Off heat, toss until cheese is melted and a glossy sauce has formed (if sauce is too thick, loosen with more reserved cooking water). Season to taste with **salt** and **pepper**.



5. Serve

Serve **chicken sausage pasta** topped with **fried onions** and more **grated Parmesan**, if desired. Enjoy!



6. Need some heat?

Stir in red chili flakes before serving!