



## Broccoli Rabe & Sausage Pasta

with Rosemary & Toasted Breadcrumbs



30-40min



2 Servings

This is one of our all-time favorite weeknight pastas. It features a few key ingredients that perfectly marry into a savory and slightly sweet sauce. First, there's the crunchy golden breadcrumbs for texture. Then the sweet Italian sausage, broken up into small pieces so it better catches in the rigatoni. Broccoli rabe has a great bitter bite, while rosemary adds an elegant finish.



## What we send

- 1 lemon
- ¾ oz Parmesan <sup>1</sup>
- garlic
- ½ lb broccoli rabe
- ¼ oz fresh rosemary
- 6 oz rigatoni <sup>2</sup>
- 1 oz panko <sup>2</sup>
- ½ lb pkg uncased sweet Italian pork sausage

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large pot
- microplane or grater
- large skillet
- colander

## Allergens

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

## Nutrition per serving

Calories 900kcal, Fat 44g, Carbs 81g, Protein 48g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Zest **lemon** and squeeze **1½ teaspoons juice**, then cut into wedges. Finely grate **Parmesan**, if needed. Mince **1 large clove garlic**. Cut **broccoli rabe** crosswise into 2-inch pieces.

In a large skillet, heat **¼ cup oil** over medium. Add **rosemary sprigs** and cook, stirring, until crisp and oil is slightly darkened, 1-2 minutes.



### 4. Cook sausage

Heat **2 more tablespoons of the rosemary oil** in same skillet over medium-high. Add **sausage** and cook, breaking up with a wooden spoon, until browned and cooked through. 4-5 minutes. Add **garlic** and cook until fragrant, about 30 seconds.



### 2. Cook pasta

Transfer **rosemary** to a paper towel-lined plate; sprinkle with **salt**. Pour **rosemary oil** into a bowl; set aside. Wipe out skillet and reserve.

Add **rigatoni** to boiling water. Cook until almost al dente, 7-8 minutes. Add **broccoli rabe** and cook until pasta is al dente and broccoli rabe is crisp-tender and bright green, about 2 minutes more. Reserve **1 cup pasta water** and drain.



### 5. Finish pasta

Add **pasta, broccoli rabe**, and **½ cup pasta water** to skillet. Scrape any **browned bits** from bottom of skillet and toss until liquid has thickened enough to coat pasta.

Add **Parmesan** and toss until incorporated and pasta is coated in a glossy sauce. Add **more pasta water**, 1 tablespoon at a time, as necessary to coat pasta.



### 3. Toast panko

Meanwhile, heat **1 tablespoon of the rosemary oil** in reserved skillet over medium-high. Add **panko** and cook, stirring constantly, until golden, 1-2 minutes. Transfer to a bowl and season with **salt** and **pepper**. Wipe out skillet.



### 6. Finish & serve

Off heat, stir **lemon juice and zest** into pasta; season to taste with **salt** and **pepper**.

Strip **crispy rosemary leaves** from stems. Serve **broccoli rabe and sausage pasta** topped with **toasted breadcrumbs**, **crispy rosemary leaves**, and a **drizzle of rosemary oil**. Enjoy!