



Saucy Sausage & Ricotta Hoagie

with Roasted Broccoli Parmesan



30-40min



2 Servings

There's a great debate when it comes to proper sandwich terminology. Are you team hoagie, hero, or sub? Whatever you decide, we can all agree this combination of crispy toasted bread filled with pillowy ricotta, rich tomato sauce, and Italian sausage links pushes all the right buttons. We amp things up by caramelizing the sauce for a mixture of sweet, tangy, and umami-packed flavor.

What we send

- garlic (use 2 large cloves)
- 12 oz pkg Italian sausage links
- tomato sauce (use 1 cup)
- Italian seasoning (use 1 tsp)
- ¾ oz piece Parmesan ⁷
- 1 container ricotta ⁷
- ½ lb broccoli crowns
- 2 (8-inch) Italian hero rolls ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium skillet
- microplane or grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1050kcal, Fat 78g, Carbs 35g, Proteins 53g



1. Sear sausages

Preheat broiler to high with top rack 6 inches from heat source. Peel and roughly chop **2 teaspoons garlic**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausages** and cook, turning occasionally, until well browned all over, about 5 minutes (sausages will not be cooked through). Transfer to a plate.



2. Make sauce

Add **1 teaspoon oil** and **all but ¼ teaspoon of the garlic** to skillet; cook until fragrant, about 30 seconds. Add **1 cup tomato sauce**, **¼ cup water**, **1 teaspoon of the Italian seasoning**, and **a generous pinch each salt and pepper**. Bring to a simmer. Add **sausages to sauce**. Simmer over medium heat until sauce is slightly thickened and sausages are cooked through, 7-10 minutes.



3. Season ricotta

While **sausages** cook, finely grate **Parmesan**. In a medium bowl, stir to combine **ricotta**, **half of the Parmesan**, and **the remaining garlic**. Season to taste with **salt** and **pepper**.



4. Broil broccoli

Cut **broccoli** through the stem, into ¾-inch florets. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** and **a pinch each salt and pepper**. Arrange on one side of the baking sheet. Broil on top rack until broccoli is crisp-tender and lightly charred, 3-5 minutes (watch closely, as broilers vary).



5. Broil bread

Halve **rolls** lengthwise, drizzle all over with **oil**, and season with **salt** and **pepper**. Add rolls to the other side of the baking sheet with **broccoli**. Top broccoli with **remaining Parmesan**. Return baking sheet to oven and broil until cheese is melted and golden-brown, and rolls are lightly toasted on both sides, about 2-3 minutes more (watch closely, as broilers vary).



6. Assemble & serve

Halve **sausages**, lengthwise. Spread **ricotta** onto cut sides of rolls, then top bottom halves with **sausages**. Spoon some of the **tomato sauce** over sausages, then close sandwiches and cut in half, if desired. Serve **sausage and ricotta hoagies** alongside **broccoli** with **remaining sauce** on the side for dipping. Enjoy!