



Sausage Rigatoni with Butternut Squash

Rosemary & Ricotta



20-30min



2 Servings

Sausage and butternut squash is a flavor-match made in heaven. We've shallow-fried rosemary to sprinkle the frizzled leaves over top at the end, and use the aromatic rosemary oil to take this pasta dinner to the next level! Nutty Parmesan, and a rich creamy dollop of ricotta make this an impressive pasta dinner that comes together in no time!

What we send

- 6 oz rigatoni ²
- ¾ oz Parmesan ¹
- 1 lemon
- ¼ oz fresh rosemary
- ½ lb butternut squash
- ½ lb pkg uncased sweet Italian pork sausage
- 1 bag arugula
- 4 oz ricotta ¹

What you need

- kosher salt & ground pepper
- olive oil
- butter ¹

Tools

- medium pot
- colander
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 40g, Carbs 84g, Protein 54g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **¾ cup cooking water**, then drain pasta.

Finely grate **Parmesan**. Finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon lemon juice** into a medium bowl.



4. Cook sausage

Add **sausage** to same skillet. Cook, breaking meat into small pieces, until browned and cooked through, 4-5 minutes. Return **squash** to skillet; stir to combine. Season to taste with **salt** and **pepper**.

Add **pasta**, **lemon zest**, **½ cup of the reserved cooking water**, and **1 tablespoon butter**. Cook, stirring, until pasta is coated in a thick sauce. Remove from heat.



2. Fry rosemary

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

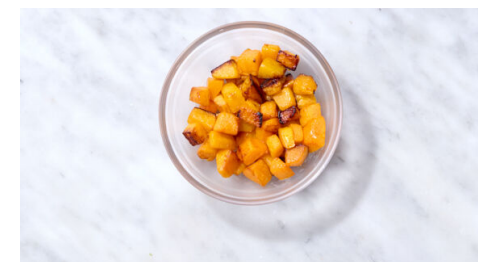
Transfer **rosemary** to paper towel-lined plate to drain; pour **oil** into a heatproof bowl.



5. Make salad

Stir in **Parmesan** and additional **reserved cooking water**, as needed, to loosen **sauce**. Season to taste with **salt** and **pepper**.

To bowl with **lemon juice**, add **arugula** and **1 tablespoon oil**. Toss to combine; season with **salt** and **pepper**.



3. Cook squash

Cut **squash** into ½-inch cubes. Heat **1 tablespoon rosemary oil** in same skillet over medium-high. Add **squash** and season with **salt** and **pepper**. Cook, stirring occasionally, until tender and browned, about 8 minutes (reduce heat to medium if squash is browning too quickly). Transfer to a bowl.



6. Finish & serve

Spoon **pasta** into bowls. Strip **crispy rosemary leaves** from stems and sprinkle over pasta. Add **a dollop of ricotta** to each bowl, then drizzle with **some of the rosemary oil**. Serve **salad** on top or alongside. Enjoy!