

DINNERLY



Sausage & Pesto Penne with Garlicky Kale



30-40min



2 Servings

Ain't no party like a pasta party 'cause a pasta party don't stop! This pasta gets extra out of control thanks to sweet Italian crumbled sausage, herbaceous basil pesto, and heaps of garlicky kale and shredded Parmesan. We've got you covered!

WHAT WE SEND

- 1 bunch curly kale
- 1 yellow onion
- $\frac{3}{4}$ oz Parmesan ¹
- 6 oz penne ²
- $\frac{1}{2}$ lb pkg uncased sweet Italian pork sausage
- 4 oz basil pesto ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- butter ¹

TOOLS

- large pot
- large 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 1030kcal, Fat 54g, Carbs 81g, Protein 50g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Strip **kale leaves** from stems. Stack leaves on top of one another, roll up, then slice $\frac{1}{2}$ -inch thin strips. Finely chop **onion**. Thinly slice **1 clove garlic**. Finely grate **Parmesan**, if necessary.



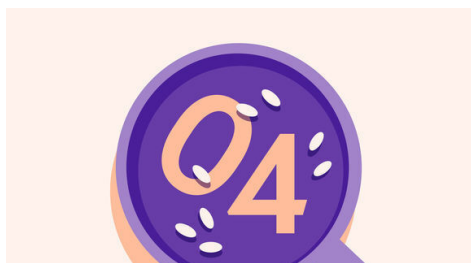
2. Boil pasta

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **1 cup pasta water**, then drain pasta and return to pot, covering to keep warm off the heat.



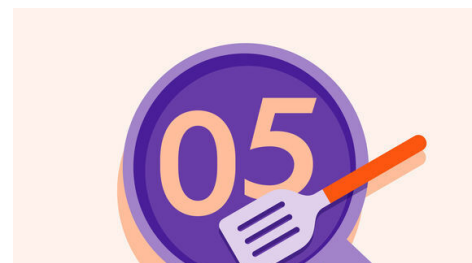
3. Cook sausage

In a large skillet, heat **1 tablespoon oil** over medium-high. Add **sausage** and cook until brown, using a wooden spoon to break up into small pieces, 5–7 minutes. Transfer sausage to a plate and set aside.



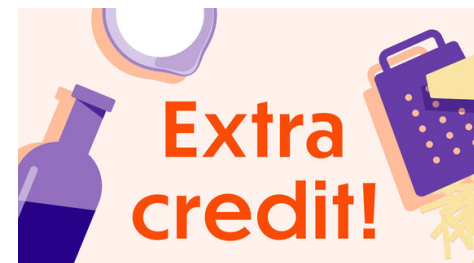
4. Cook kale

In same skillet, heat **1 tablespoon oil** over medium-high. Add **onion** and cook until translucent, 2–3 minutes. Add **garlic** and cook until fragrant, about 1 minute. Add **kale** and cook, stirring constantly until wilted, 2–3 minutes. Transfer kale to plate with **sausage**.



5. Finish & serve

Heat same skillet over medium and add **pasta**, **pesto**, and $\frac{1}{2}$ **cup reserved pasta water**. Toss until pasta is coated and sauce begins to thicken. Add $\frac{3}{4}$ of the **Parmesan** and toss to coat. Add **sausage and kale**, tossing to combine. Add **1 tablespoon butter** and stir vigorously until sauce is glossy. Divide **pasta** between bowls and sprinkle with **remaining Parmesan**. Enjoy!



6. Kale tip!

Hold the end of the stem in one hand and squeeze your other hand (or a few fingers) around the base of the leaf. Pull your hand up the stem to tear the leaf off.