



Chicken Sausage Bolognese

with Fresh Pasta & Garlic Bread



20-30min



2 Servings

We made a rich, decadent meat ragù that tastes as if it's been cooking for hours. Italian chicken sausage adds a savory depth of flavor to this Bolognese sauce, served over fresh wide pasta. A sprinkling of Parmesan is the perfect finishing touch. The garlic bread serves a delicious and practical purpose—use it to sop up the remaining sauce!

What we send

- garlic
- ½ lb uncased Italian chicken sausage
- 6 oz tomato paste
- 1 pkt chicken broth concentrate
- ¾ oz Parmesan ¹
- 1 romaine heart
- 1 baguette ²
- 1 lemon
- 8.8 oz lasagna sheets ^{3,2}

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- medium pot
- medium saucepan
- box grater or microplane

Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1050kcal, Fat 40g, Carbs 118g, Protein 54g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Brown sausage

Preheat oven to 425°F with a rack in the center. Bring a medium pot of **salted water** to a boil, then reduce heat to low to keep warm until step 5.

Finely chop **2 garlic cloves**. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **sausage** and cook, breaking into smaller pieces, until browned and crispy on edges, 5-8 minutes.



4. Prep lettuce & dressing

Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces, discarding stem.

Into a large bowl, grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon lemon juice**. Whisk in **2 tablespoons oil** and a **pinch each of salt and pepper**.



2. Finish Bolognese

Add **half of the chopped garlic** to saucepan with **sausage**; cook, stirring, until fragrant, about 1 minute. Add **¼ cup tomato paste** and cook, stirring, until it darkens slightly, 1-2 minutes. Stir in **broth concentrate, 2 cups water**, and **1 teaspoon sugar**; bring to a boil.

Simmer over medium heat until sauce is reduced to 2 cups, 10-15 minutes. Cover to keep warm.



5. Cook pasta

Stack **pasta sheets**, then cut pasta crosswise into ½-inch wide strips. Return water to a boil, then add pasta and cook, stirring to prevent clumping, until al dente, about 2 minutes.

Drain well and return pasta to pot. Add **half of the bolognese sauce**, and toss to combine.



3. Make garlic bread

Meanwhile, finely grate **Parmesan**. Split **baguette** lengthwise. Brush cut sides generously with **oil** and sprinkle with **remaining chopped garlic** and **⅓ of the Parmesan**. Season with **salt** and **pepper**.

Place bread cut sides up on a sheet of foil, and bake on center oven rack, until golden and crisp, 5-7 minutes. Drizzle with **oil**, then cut each half into fourths.



6. Finish & serve

Add **lettuce** and **half of the remaining Parmesan** to bowl with **dressing**; toss to combine.

Serve **pasta** topped with **remaining Bolognese sauce and Parmesan**, and with **salad** and **garlic bread** alongside. Enjoy!