



## One-Pan Spicy Chicken Sausage & Pepper Pasta

with Arugula & Celery Salad



20-30min



2 Servings

One pan pastas are the solution to all weeknight cooking woes. A go-to technique for us is to let the starchy pasta water slowly cook along with the pasta and reduce into a silky sauce. Tomato paste, turkey broth, and Parmesan add a nice depth of flavor to the dish, not to mention lots of umami. The crunchy celery and arugula salad on the side balances the meal out.



## What we send

- ½ lb uncased Italian chicken sausage
- garlic
- 2 oz roasted red peppers
- 6 oz pasta shells <sup>2</sup>
- 1 pkt turkey broth concentrate
- 6 oz tomato paste
- 1 pkt crushed red pepper
- 1 small bag celery
- ¾ oz Parmesan <sup>1</sup>
- 1 bag arugula

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- 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 750kcal, Fat 30g, Carbs 79g, Protein 44g



### 1. Brown sausage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sausage** and cook, breaking up large pieces with a spoon, until browned, about 5 minutes.



### 2. Prep ingredients

Meanwhile, thinly slice **2 large garlic cloves**. Pat **roasted red peppers** dry, then finely chop, if necessary.



### 3. Start pasta

To skillet with **sausage**, add **pasta**, **turkey broth concentrate**, **sliced garlic**, **roasted red peppers**, **2 tablespoons of the tomato paste** (save rest for your own use), **4½ cups water**, and a **large pinch of red pepper flakes**. Season with **salt** and **pepper**.



### 4. Cook pasta

Bring to a boil over high heat and stir to combine. Reduce heat to medium-high and let simmer vigorously, stirring frequently to prevent sticking and for even cooking, until **pasta** is al dente and liquid is reduced to a **sauce** that coats the pasta, 12-15 minutes. Sauce should be thick and glossy.



### 5. Marinate celery

Meanwhile, thinly slice **celery** on an angle. In a large bowl, combine **1 tablespoon vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add **celery** and let marinate while pasta cooks.

Finely grate **Parmesan**.



### 6. Finish & serve

Remove skillet from heat and stir in **¾ of the Parmesan** (reserve the rest for garnish) and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add **arugula** to celery and toss to coat. Serve **pasta** with **remaining Parmesan** for sprinkling over and with **salad** alongside. Enjoy!