

# MARLEY SPOON



## **Creamy Tomato & Sausage Pasta**

with Parmesan & Parsley



20-30min



2 Servings

When it's time for pasta night, it doesn't get any better than this! Sweet Italian pork sausage combines with tangy marinara before swirling together with cream cheese and Parmesan. The perfectly silky sauce tucks into every nook and cranny of tender pasta shells before we top it all off with fresh parsley and more Parmesan.

### What we send

- ¾ oz Parmesan <sup>1</sup>
- ¼ oz fresh parsley
- 6 oz pasta shells <sup>2</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz marinara sauce
- 1 oz cream cheese <sup>1</sup>

### What you need

- kosher salt & ground pepper
- neutral oil

### Tools

- large saucepan
- 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 700kcal, Fat 26g, Carbs 73g, Protein 44g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Finely grate **Parmesan**, if necessary. Roughly chop **parsley leaves**; discard stems.



#### 2. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally, until al dente, 8-9 minutes. Reserve **¾ cup pasta water** and drain pasta.



#### 3. Make sauce

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, 5-7 minutes. Add **marinara** and **¼ cup reserved pasta water** and stir to combine, scraping any browned bits from the bottom of the skillet.



#### 4. Finish & serve

Remove skillet from heat and add **pasta**, **cream cheese**, and **¾ of the Parmesan**. Toss to combine until cream cheese and Parmesan are melted and pasta is coated. Add **more pasta water**, 1 tablespoon at a time as needed, to thin sauce and coat pasta. Season to taste with **salt** and **pepper**.

Spoon **pasta** into serving bowls and top with **remaining Parmesan** and **parsley**. Enjoy!



#### 5. ...

Looking for more steps?



#### 6. ...

You won't find them here! Enjoy your Marley Spoon meal!