

DINNERLY



Skillet Sausage Parm with Garlicky Broccoli



20-30min



2 Servings

We are very well acquainted with the power of the Parm. So, we went ahead and took Italian sausage links and gave them the Parm treatment, with a quick marinara sauce and melty cheese topping. Garlicky broccoli is there, too—not just because it tastes great, but also because we know we can't live on Parm alone. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 3 (¾ oz) pieces fontina ⁷
- garlic (use 2 large cloves)
- 12 oz pkg hot Italian pork sausage links
- 1 can tomato sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 44g, Carbs 17g, Protein 39g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Cut **broccoli** into 1-inch florets. Finely chop **all of the fontina**. Peel and finely chop **2 teaspoons garlic**.



2. Cook broccoli

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **1 teaspoon of the chopped garlic** and cook until fragrant, 30 seconds. Add **broccoli, 1½ tablespoons water, a pinch of salt, and a few grinds pepper**, then cover and cook until broccoli is tender, 2–3 minutes. Transfer broccoli to a plate and cover to keep warm.



3. Brown sausages

Using the tip of a paring knife, pierce **sausages** a few times. Heat **1 tablespoon oil** in same skillet over medium-high. Add sausages and cook, turning occasionally, until browned all over, 5–6 minutes (they will not be fully cooked). Transfer to a plate.



4. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining 1 teaspoon garlic**; cook until fragrant, 30 seconds. Stir in **sauce, ¼ cup water, and a pinch of sugar**, scraping up any browned bits from the bottom. Add **sausages** and bring to a boil; season with **salt and pepper**. Reduce heat to medium, cover, and simmer until sausages are cooked, 2–3 minutes.



5. Finish & serve

Spoon **sauce** over **sausages** to coat, then top with **cheese**. Broil on top oven rack until **cheese** is bubbly and golden, 1–3 minutes (watch closely). Serve **skillet sausage parm** with **garlicky broccoli** alongside.



6. Got leftovers?

Use a crusty roll to take this recipe from dinner to tomorrow's lunch hero. Preheat broiler with top rack 6 inches from heat source. On a rimmed baking sheet, pile saucy sausages and any leftover cheese onto one half of a roll. Broil on top rack until cheese is bubbly and sausages are warm, 1–2 minutes. Sandwich with other half.