

# MARLEY SPOON



## Orecchiette & Sausage

with Squash, Rosemary & Ricotta



20-30min



2 Servings

Sausage and butternut squash is a flavor-match made in heaven. We've shallow-fried rosemary to sprinkle the frizzled leaves over top at the end, and use the aromatic rosemary oil to take this pasta dinner to the next level! Nutty Parmesan, and a rich creamy dollop of ricotta make this an impressive pasta dinner that comes together in no time!



## What we send

- ½ lb orecchiette pasta <sup>2</sup>
- ¾ oz piece Parmesan <sup>1</sup>
- ¼ oz fresh rosemary
- ½ lb butternut squash
- ½ lb pkg uncased hot Italian pork sausage
- 3 oz baby arugula
- 1 container ricotta (use half) <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>1</sup>
- white wine vinegar (or apple cider vinegar)

## Tools

- medium pot
- colander
- 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 990kcal, Fat 45g, Carbs 106g, Protein 43g



### 1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **¾ cup pasta water**, then drain pasta. Finely grate **Parmesan**.



### 4. Cook sausage

Add **sausage** to same skillet. Cook, breaking meat into small pieces, until browned and cooked through, 4-5 minutes. Return **squash** to skillet; stir to combine. Add **pasta**, **½ cup of the reserved pasta water**, and **1 tablespoon butter**. Cook, stirring, until pasta is coated in a thick sauce. Stir in **Parmesan** and additional reserved pasta water, as needed, to loosen sauce.



### 2. Fry rosemary

Meanwhile, heat **2 tablespoons oil** in a medium skillet over medium-high. Add **rosemary sprigs** and cook, stirring occasionally, until crisp and oil is slightly darkened, about 1 minute. Transfer rosemary to paper towel to drain and pour **oil** into a heatproof bowl.



### 5. Make salad

In a small bowl, toss **arugula** with **1 tablespoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



### 3. Cook squash

Cut **squash** into ½-inch cubes. Heat **½ tablespoon rosemary oil** in same skillet over medium-high. Add **squash**, season with **salt** and **pepper**, and cook, stirring occasionally, until tender and browned, about 8 minutes. Transfer to a bowl.



### 6. Finish & serve

Spoon **pasta** into bowls. Strip **crispy rosemary leaves** from stems and sprinkle over pasta. Use **half of the ricotta** (save rest for own use) to dollop on top of each bowl, then drizzle with **some of the rosemary oil**. Serve **salad** on top or alongside. Enjoy!