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Broccoli Rabe & Sausage Pasta

with Raisins and Breadcrumbs



20-30min



2 Servings

This is one of our all-time favorite weeknight pastas. It features a few key ingredients that perfectly marry into a savory and slightly sweet sauce. First, there's the crunchy golden breadcrumbs for texture. Then the sweet Italian sausage, broken up into small pieces so it better catches in the rigatoni. Broccoli rabe has a great bitter bite, and plump golden raisins add bursts of sweetness to...

What we send

- hot Italian sausage, uncased
- broccoli rabe
- golden raisins

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780.0kcal, Fat 35.1g, Proteins 31.1g, Carbs 82.6g



1. Cook pasta

Bring a large pot of salted water to a boil. Add rigatoni and cook until al dente, 10-12 minutes. Reserve 1 cup pasta water and drain. Grate Parmesan.



2. Brown breadcrumbs

Meanwhile, heat 1 tablespoon oil in a large skillet over medium-high. Add panko breadcrumbs and cook, stirring constantly, until golden, about 1 minute. Season with salt and pepper. Set aside and wipe out skillet.



3. Brown sausage

Remove sausage from its casing if necessary. Heat 2 tablespoons oil in the skillet over medium-high. Add sausage and cook, breaking up with a wooden spoon, until cooked through, 3-4 minutes.



4. Add broccoli rabe

Trim ends from broccoli rabe and chop into 1-inch pieces. Add to the sausage and season with salt and pepper. Sauté until just tender, 2-3 minutes.



5. Toss in pasta

Add rigatoni and ½ cup pasta water and cook until sauce thickens enough to coat the pasta, about 1 minute. Add Parmesan and toss to coat until creamy, adding more pasta water if needed.



6. Top with breadcrumbs

Combine breadcrumbs and raisins. Serve pasta drizzled with oil and sprinkled with the breadcrumb mixture. Enjoy!