

DINNERLY



Spicy Sausage & Broccoli Pasta with Parmesan



20-30min



2 Servings

Psst! We've got a secret weapon in this recipe that gives it that lip-smacking richness. (Don't peek at the ingredient list.) It's cream cheese! Yes, this typical bagel spread has a bit of tang that you just don't get from heavy cream. A little dollop mellows out the spicy sausage and ties the whole dish together. We've got you covered!

WHAT WE SEND

- 4 oz broccoli
- garlic (use 2 large cloves)
- ¾ oz piece Parmesan ⁷
- ½ lb spaghetti ¹
- ½ lb pkg uncased hot Italian pork sausage
- 2 pkts cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large pot
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1110kcal, Fat 61g, Carbs 94g, Proteins 43g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **broccoli**, then cut crowns into 1-inch florets. Peel and finely chop 2 **teaspoons garlic**. Finely grate **Parmesan**.



2. Cook broccoli

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **broccoli, chopped garlic, a pinch of salt**, and ¼ **cup water**. Cover and cook until broccoli is almost tender, 2–3 minutes. Uncover and cook, stirring, until water is evaporated and broccoli is tender, 3–4 minutes. Transfer broccoli to a bowl. Wipe out skillet.



3. Boil pasta

Add **pasta** to boiling water and cook, stirring occasionally, until al dente, about 10 minutes. Reserve ¾ **cup cooking water**, then drain pasta and return to pot off the heat.



4. Cook sausage

Meanwhile, heat ½ **tablespoon oil** in same skillet over medium-high. Add **sausage** and a **pinch of salt**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Add **all of the cream cheese**; cook, stirring, until melted, about 1 minute. Add **reserved cooking water** and cook, scraping up browned bits from bottom of skillet, about 1 minute.



5. Finish pasta & serve

Add **sausage mixture** to pot with **pasta**, along with ⅔ of the **Parmesan** and 1 **tablespoon butter**. Cook, stirring, over medium heat until **sauce** is thick and coats **pasta**, 1–2 minutes. Off heat, stir in **broccoli**; season to taste with **salt** and **pepper**. Stir in 1–2 **tablespoons water** to loosen pasta, as needed. Serve **pasta** topped with **remaining Parmesan**. Enjoy!



6. Make it saucy!

Are you a red wine lover versus white? Do you feel the same about your pasta? Swap the cream cheese for a can of crushed tomatoes or fresh chopped tomatoes for a red sauce alternative.