

DINNERLY



Sausage & Pepper Pasta:

Double the Servings. Same Price.



30-40min



2 Servings

Name a better duo than sausage and peppers. It's a classic pairing for a reason—it just works! Here we combine aromatic Italian pork sausage with tender, sweet bell peppers and add pasta shells into the mix; we're pumped about tonight's dinner. Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2-p plan makes 4 servings; 4-p plan makes 8 servings.)

WHAT WE SEND

- 2 (6 oz) pkgs pasta shells ²
- 1 bell pepper
- 1 medium yellow onion
- garlic
- ¾ oz Parmesan ¹
- ½ lb pkg uncased sweet Italian pork sausage

WHAT YOU NEED

- kosher salt & ground pepper
- 2 Tbsp butter ¹
- 1½ c milk ¹
- 2 Tbsp all-purpose flour ²
- olive oil

TOOLS

- large pot
- large (12") 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 640kcal, Fat 23g, Carbs 79g, Protein 31g



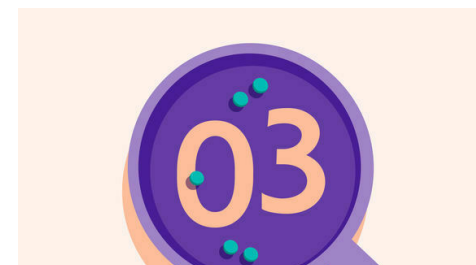
1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, 8-9 minutes. Reserve **1 cup pasta water**, then drain and return pasta to pot. Toss with **2 tablespoons butter**, then cover to keep warm off the heat.



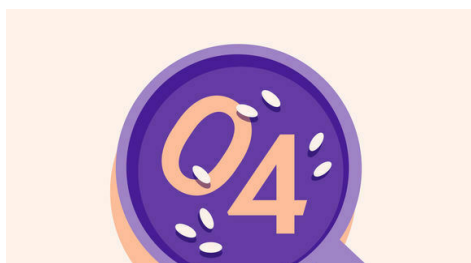
2. Prep ingredients

Halve **pepper**, discard stem and seeds, then chop into ½-inch pieces. Chop **onion** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**, if necessary. In a liquid measuring cup, whisk to combine **1½ cups milk**, **2 tablespoons flour**, **¼ teaspoon salt** and **a few grinds of pepper**; set aside until step 5.



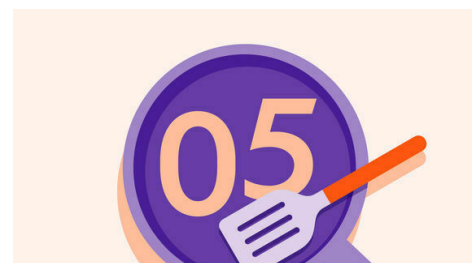
3. Sauté peppers & onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **garlic**, **peppers**, and **onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until lightly browned and softened, 4-5 minutes. Transfer veggies to pot with **pasta**; reserve skillet.



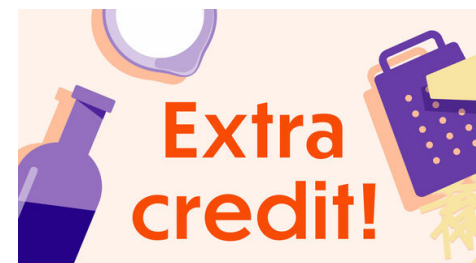
4. Cook sausage

Heat same skillet over medium-high (add **1 tablespoon oil** if skillet is dry). Add **sausage** and cook, breaking up any large pieces, until browned and cooked through, 5-7 minutes. Add **reserved pasta water**, scraping up any browned bits from the bottom of the skillet. Transfer **sausage mixture** to pot with **pasta and veggies**; cover to keep warm.



5. Make sauce & serve

Add **flour-milk mixture** to pot with **pasta, sausage, and veggies**. Cook over medium-low heat, stirring constantly, until sauce evenly coats pasta and thickens enough to coat the back of a spoon, 2-3 minutes. Season to taste with **salt** and **pepper**. Top **sausage and pepper pasta** with **grated Parmesan**. Enjoy!



6. Crunch, crunch!

Toast up some seasoned breadcrumbs for a crunchy topper! Coat breadcrumbs or panko in olive oil, season with salt and pepper, and toast in the oven or a skillet until fragrant and golden brown. Mix them with freshly chopped parsley and even some crushed red pepper for a little spice. Dust them over top for texture bliss!