

DINNERLY



Baked Italian Sausage Pasta with Parmesan:

No chopping. No slicing. No knife required!



50min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a hibernating friend! It's a win-win-win. We've got you covered!

WHAT WE SEND

- garlic
- ½ lb pkg sweet Italian pork sausage
- 2 (8 oz) cans tomato sauce
- ¾ oz grated Parmesan ⁷
- 2 (6 oz) pkgs short pasta ¹
- Italian seasoning

WHAT YOU NEED

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

TOOLS

- large ovenproof skillet
- rimmed baking sheet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 28g, Carbs 103g, Protein 38g



1. Brown sausage

Preheat oven to 400°F with a rack in the center. Grate **Parmesan** and **1 teaspoon garlic**.

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned, 3–5 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds.



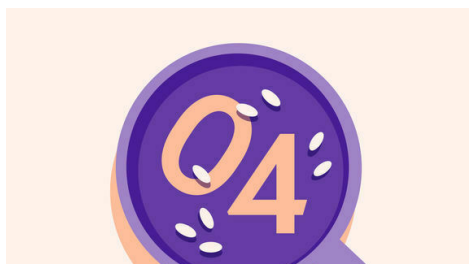
2. Make sauce

To same skillet with **sausage**, add **all of the tomato sauce**, **4 cups water**, **2 teaspoons each of Italian spice and salt**, and **a few grinds of pepper**. Bring to a simmer over high heat, then add **half of the Parmesan** and **2 tablespoons butter**, stirring until melted.



3. Start pasta

Remove skillet from heat. Carefully stir **pasta** into **sauce**. Cover and place skillet on a rimmed baking sheet (to catch any spills). Bake on center oven rack, about 10 minutes.

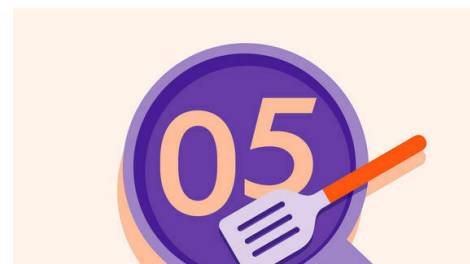


4. Finish pasta & serve

Uncover and continue baking until **pasta** is al dente and **sauce** is slightly thickened, about 10 minutes more (it will be saucy but will thicken as it rests).

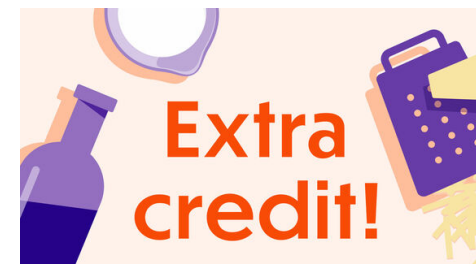
Let **pasta** cool 5–10 minutes before serving.

Serve baked Italian sausage pasta topped with **remaining Parmesan**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

Kick back, relax, and enjoy your Dinnerly!