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Sausage Pasta

with Greens and Raisins



20-30min



4 Portions

Using sausage mince in dishes adds instant flavour and richness and works so well here with the pasta, kale and raisins. Adding the pasta cooking water creates a lovely silky sauce that emulsifies with the parmesan, it's a great alternative to traditional tomato-based pasta sauces.

What we send

- garlic clove
- parmesan ⁷
- Italian pork sausage mince
- raisins
- orecchiette ¹
- parsley
- kale
- panko breadcrumbs ¹

What you'll require

- olive oil
- salt and pepper

Utensils

- Colander
- grater
- large frypan

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 845.0kcal, Fat 44.0g, Proteins 41.8g, Carbs 67.8g



1. Cook pasta

Bring a large saucepan of salted water to the boil. Add the **pasta** and cook for 10 mins or until al dente. Reserve 375ml (1½ cups) cooking liquid, then drain. Grate the **parmesan**. Finely chop the **garlic**.



2. Brown breadcrumbs

Meanwhile, heat 1 tbs **oil** in a large frypan over medium-high heat. Add the **breadcrumbs** and **garlic** and cook, stirring constantly, for 3-5 mins or until golden. Season with **salt and pepper**. Set aside and wipe pan clean.



3. Cook sausage

Heat 1 tbs **oil** in the same pan. Cook the **mince**, breaking up with a wooden spoon, for 3-4 mins until cooked through.



4. Prepare kale

Meanwhile, discard main vein from **kale** and coarsely chop the leaves. Pick the **parsley** leaves (discard stems) and coarsely chop.



5. Add kale

Add the **kale** to the **mince** and season with **salt and pepper**. Cook for 2-3 mins until just tender.



6. Get ready to serve

Add the **pasta** and half the **reserved pasta water** and cook for 1 min or until the sauce has thickened enough to coat the pasta. Remove from heat. Toss through the **parsley** and ¾ of the **parmesan**, adding more pasta water if needed, until creamy. Combine the **breadcrumbs** and **raisins**. Serve the pasta sprinkled with the breadcrumb mixture and remaining parmesan.