



Sausage Bolognese

with Fresh Pasta & Garlic Bread



20-30min



2 Servings

We made a rich, decadent meat ragu that tastes as if it's been cooking for hours. Hot Italian sausage adds a savory depth of flavor to this Bolognese sauce, which is served over fresh pasta. The garlic bread serves a delicious and practical purpose—use it to sop up the remaining sauce. A sprinkling of fresh Parmesan is the perfect finishing touch.

What we send

- hot Italian sausage links
- lemon
- beef broth concentrate
- green leaf lettuce
- tomato paste
- garlic

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- colander
- medium saucepan

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

Energy 1060.0kcal, Fat 42.0g, Proteins 52.0g, Carbs 115.0g



1. Brown sausage

Preheat oven to 425°F with a rack in the center. Bring a medium pot of **salted water** to a boil. Peel and finely chop **2 large garlic cloves**. Halve **sausages** lengthwise to remove meat from casing. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add sausage, cook, breaking into smaller pieces, until browned and crispy on edges, 5-8 minutes.



4. Prep lettuce & dressing

Remove any wilted outer leaves from **lettuce**. Halve lengthwise, then cut crosswise into 1-inch pieces, discarding end. Into a large bowl, grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon lemon juice**. Add **2 tablespoons oil** and a **pinch each salt and pepper** and whisk to combine.



2. Finish bolognese

Add **half of the garlic** to **sausage** and cook, stirring until fragrant, about 1 minute. Add **¼ cup tomato paste** and cook, stirring, until it darkens slightly, 1-2 minutes. Stir in **2 cups water, broth concentrate**, and **1 teaspoon sugar**. Bring to a boil, then simmer over medium heat until sauce is reduced to 2 cups, 16-18 minutes. Cover to keep warm.



5. Cook pasta

Stack **pasta sheets** and cut crosswise into ½-inch wide strips. Return water to a boil. Add pasta to boiling water and cook, stirring to prevent clumping, until al dente, about 2 minutes. Drain well and return pasta to the pot. Add **half of the bolognese** and toss to combine.



3. Make garlic bread

Meanwhile, finely grate **Parmesan**. Split **roll** horizontally. Brush cut sides generously with **oil** and sprinkle with **remaining garlic** and **⅓ of the Parmesan**. Season with **salt** and **pepper** and bake on a sheet of foil, directly on the center oven rack, until golden and crisp, 5-7 minutes. Drizzle with **oil** and cut each into fourths.



6. Finish & serve

Add **lettuce** and **half of the remaining Parmesan** to dressing and toss to combine. Serve **pasta**, topped with **remaining sauce and Parmesan**, with **salad** and **garlic bread** alongside. Enjoy!