

MARLEY SPOON



Sausage Pasta

with Greens and Raisins



20-30min



2 Portions

This is one of our all-time favourite weeknight pastas. It features a few key ingredients that perfectly marry into a sweet and salty sauce, with a little heat. First, there's the golden breadcrumbs for texture, then the spicy sausage meat catches the orecchiette, kale adds a lovely texture and colour and plump golden raisins add bursts of sweetness.

What we send

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

What you'll require

- olive oil
- salt and pepper

Utensils

- Colander
- grater
- large frypan
- large saucepan
- paper towel

- 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 865.0kcal, Fat 32.9g, Proteins 44.7g, Carbs 94.0g



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**.



4. Prepare kale

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



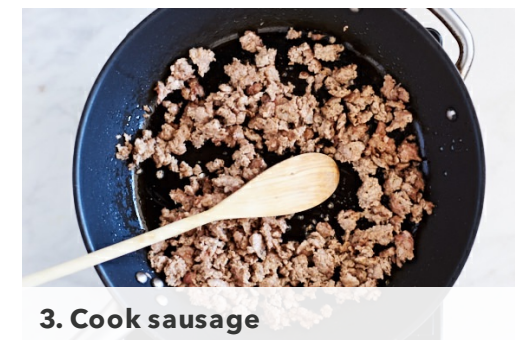
2. Brown breadcrumbs

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



5. Add kale

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



3. Cook sausage

Heat 2 tbs **oil** in the same pan. Cook the **sausage meat**, breaking up with a wooden spoon, for 4-5 mins until cooked through.



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.