



Crispy Salami Bolognese

with Bigoli Pasta and Broccoli



20-30min



2 Servings

Savory and salty Genoa salami makes an unusually delicious addition to this simple but richly flavored tomato sauce. The salami is fried until crisp, then half is simmered in the sauce, and the rest is sprinkled on top for a meaty, crunchy garnish. Big flavors call for a big red wine, like Barolo or Chianti. And like that wine, this sauce gets better with time, which means delicious leftovers! ...

What we send

- garlic
- salami
- broccoli crowns
- tomato paste
- crushed red pepper
- chopped tomatoes

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

Tools

- colander
- large skillet
- rimmed baking sheet

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

Calories 638.0kcal, Fat 26.3g, Proteins 27.0g, Carbs 74.1g



1. Prep ingredients

Preheat oven to 425°F. Bring a large pot of **salted water** to a boil. Stack **salami** and cut into ¼-inch wide strips. Separate slices. Cut **broccoli** into small florets. Peel and finely chop **2 large cloves garlic**. Grate **Parmesan**.



4. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **2 tablespoons oil** and **a pinch salt**. Roast until crisp-tender, 8-10 minutes. Sprinkle with **reserved garlic** and **half the Parmesan**; roast until broccoli is tender and cheese is crispy in spots, 6-8 minutes longer (watch closely).



2. Sauté salami

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **salami** and cook, stirring occasionally, until lightly browned, and crisp, 3-4 minutes. Using a slotted spoon, transfer salami to a paper towel-lined plate.



5. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **½ cup pasta water**, then drain pasta.



3. Make sauce

Add **half the garlic** and cook for about 30 seconds. Add **1½ tablespoons tomato paste** and **half the crushed red pepper** (or more or less depending on heat preference), cook, stirring, until oil turns red, about 1 minute. Add **tomatoes, ¼ cup water, ¼ teaspoon salt**, and **1 teaspoon sugar**. Add **half the fried salami**; cook over medium until very thick, 6-8 minutes.



6. Finish pasta

Add **pasta** to skillet along with **reserved pasta water** and cook, stirring, until pasta is nicely coated with sauce, 2-3 minutes. Season to taste with **salt** and **pepper** and divide between bowls. Top with **remaining Parmesan** and **crispy fried salami**; serve **broccoli** alongside. Enjoy!