



Orecchiette & Sausage

with Squash, Rosemary & Ricotta



20-30min



2 Servings

Sausage and butternut squash is a flavor-match made in heaven. We've shallow-fried rosemary to sprinkle the frizzled leaves over top at the end, and use the aromatic rosemary oil to take this pasta dinner to the next level! Nutty Parmesan, and a rich creamy dollop of ricotta make this an impressive pasta dinner that comes together in no time! Cook, relax, and enjoy!

What we send

- uncased sweet Italian sausage
- baby arugula
- fresh rosemary
- butternut squash

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar¹⁷

Tools

- colander
- medium saucepan
- medium skillet

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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000.0kcal, Fat 45.0g, Proteins 47.0g, Carbs 107.0g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **¾ cup pasta water**, then drain. Finely grate **Parmesan**.



4. Cook sausage

Add **sausage** to skillet and cook, breaking into small pieces, until browned and cooked through, 4-5 minutes. Return **squash** to skillet; stir to combine. Add **pasta** to skillet along with **½ cup of reserved pasta water** and **1 tablespoon butter**. Cook, stirring, until pasta is coated in a thick sauce. Add **Parmesan** and **2 tablespoons more pasta water**; stir to combine.



2. Fry rosemary

Meanwhile, heat **2 tablespoons oil** in a medium skillet over medium-high. Add **rosemary sprigs** and cook, stirring occasionally, until crisp and oil is slightly darkened, about 1 minute. Transfer rosemary to paper towel to drain and pour **oil** into a heatproof bowl.



5. Make salad

In a small bowl, toss **arugula** with **1 tablespoon vinegar** and **1 tablespoon olive oil**. Season to taste with **salt** and **pepper**.



3. Cook squash

Cut **squash** into ½-inch cubes, if necessary. Add **½ tablespoon rosemary oil** to same skillet over medium-high heat. Add **squash**, season with **salt** and **pepper** and cook, stirring occasionally, until tender and browned, about 8 minutes. Transfer to a bowl.



6. Finish & serve

Spoon **pasta** into bowls. Strip **crispy rosemary leaves** from stems and sprinkle over pasta. Use **half of the ricotta** (save rest for own use) to dollop on top of each bowl, then drizzle with **some of the rosemary oil**. Serve **salad** on top or alongside. Enjoy!