

Fo sku1014 hero

Orecchiette and Sausage

with Spinach and Roasted Peppers



30-40min



4 Servings

Orecchiette is one of our favorite pasta shapes. They're adorable little bowls that scoop up lots of sauce along with anything else, like pieces of delicious Italian sausage. We broiled colorful mini peppers for some sweet and smoky flavor. Use an extra-large skillet if you have one to toss everything together. And of course, a little Parmesan on top at the very end makes everything better. Coo...

What we send

- sweet Italian sausage
- sweet multi-colored peppers
- baby spinach
- red wine vinegar

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- 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 835.0kcal, Fat 35.7g, Proteins 35.9g, Carbs 89.8g



1. Broil peppers

Preheat broiler with rack in top position. Bring a large pot of **salted water** to a boil. Cut **peppers** in half lengthwise and remove stems and seeds. Place peppers skin side up on a rimmed baking sheet and broil until lightly charred, 5-10 minutes (watch closely as broilers vary in intensity). Set aside.



2. Cook sausage

Heat 1 tablespoon **oil** in your largest skillet over medium-high. Remove **sausage** from casings and add to skillet. Cook, breaking up with a spoon, until browned, 7-10 minutes.



3. Cook pasta

Meanwhile, cook **pasta** in boiling water until al dente, about 8 minutes. Reserve **1 cup of pasta water** and drain. Grate **Parmesan**.



4. Add peppers

Add **roasted peppers** to skillet and cook, tossing to combine, about 2 minutes.



5. Wilt spinach

Add **spinach** to skillet and cook, tossing gently, until slightly wilted, about 30 seconds. Season to taste with **salt** and **pepper**.



6. Finish

Add **pasta, pasta water, butter**, and **3/4 of the Parmesan** to skillet (reserve some for garnish) and cook, tossing gently, until liquid is reduced and coats pasta, 3-4 minutes. Add **vinegar** and toss to combine. Season with **salt** and **pepper** and serve topped with **remaining Parmesan**. Enjoy!