



## Sausage & Zucchini Pasta

with Roasted Red Pepper Pesto



20-30min



2 Servings

This dish has lots going for it: savory bites of sweet Italian sausage, seasonal zucchini, and nutty Parmesan. But, the roasted red pepper pesto—which includes almonds, garlic, and parsley—comes together in no time to add a certain 'It factor' that makes this weeknight pasta dish something special. A splash of vinegar stirred in at the end really makes the sauce pop. Cook, relax, and enjoy!



## What we send

- roasted red pepper
- zucchini
- garlic
- fresh parsley
- sweet Italian sausage links

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- colander
- large saucepan
- medium skillet

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 850kcal, Fat 51g, Carbs 51g, Proteins 47g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Trim ends from **zucchini**, halve lengthwise, then thinly slice crosswise into ¼-inch thick half moons. Finely grate **Parmesan**. Pat **peppers** dry, then finely chop. Finely chop **almonds**. Chop **parsley stems and leaves** together. Peel and finely chop **2 garlic cloves**.



### 4. Cook pasta

Meanwhile, add **pasta** to boiling water and cook until al dente, 6-10 minutes. Reserve **¼ cup pasta water** then drain pasta. Reserve pot for step 6.



### 2. Cook sausage

Make a slit down the length of each **sausage** to remove meat from casing. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add sausage and cook, breaking up any large pieces, until browned, 3-5 minutes. Transfer sausage to a bowl using a slotted spoon, leaving **any fat** in skillet.



### 5. Make pesto

While pasta cooks, combine **roasted peppers, almonds, parsley**, and **remaining garlic** on a cutting board and finely chop until it forms a coarse paste. Season to taste with **salt**.



### 3. Cook zucchini




Add **zucchini, 2 teaspoons oil**, and **½ teaspoon salt** to skillet over medium-high heat. Cook, stirring occasionally, until zucchini is tender and browned in spots, about 5 minutes. Stir in **⅔ of the garlic** and cook until fragrant, about 1 minute. Add **2 tablespoons water** to skillet and scrape up any browned bits. Remove from heat and set aside until step 6.



### 6. Finish & serve

Return same pot to medium heat, add **sausage, zucchini, pesto, 1 tablespoon vinegar, ¾ of the Parmesan, 2 tablespoons oil**, and **reserved pasta water**. Cook, stirring, until sauce is glossy, about 2 minutes. Remove from heat; gently fold in **pasta**. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **remaining Parmesan** and a \_\_\_drizzle of olive...

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