



Sausage & Zucchini Pasta

with Roasted Red Pepper Pesto



20-30min



4 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

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

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 820kcal, Fat 47g, Carbs 53g, Proteins 46g



1. Prep ingredients

Bring a large 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 **3 large garlic cloves**.



4. Cook pasta

Meanwhile, add **pasta** to boiling water and cook until al dente, 6-10 minutes. Reserve **½ 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 **1 tablespoon oil** in a large skillet over medium-high. Add sausage and cook, breaking up any large pieces, until browned, 5-7 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, 1 tablespoon oil,** and **1 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 **¼ cup 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, 2 tablespoons vinegar, ¾ of the Parmesan, ¼ cup 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 oil**....