

# DINNERLY



## Pork Sausage Pasta with Kale and Cheddar



20-30 minutes



2 Servings

Win over the kale sceptic in your household. Pan-fry chunks of juicy pork sausage, toss in the kale and simmer in stock, then stir through casarecce pasta for irresistible flavour.

## WHAT WE SEND

- 200g casarecce pasta <sup>1</sup>
- 4 free-range Italian pork sausages <sup>17</sup>
- 1 onion
- 2 chicken-style stock cubes
- 200g kale
- 50g cheddar <sup>7</sup>

## WHAT YOU NEED

- boiling water
- Dijon mustard <sup>17</sup>
- olive oil
- salt and pepper
- sugar

## TOOLS

- box grater
- medium deep frypan or saucepan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 995kcal, Fat 54.3g, Carbs 80.7g, Proteins 41.1g



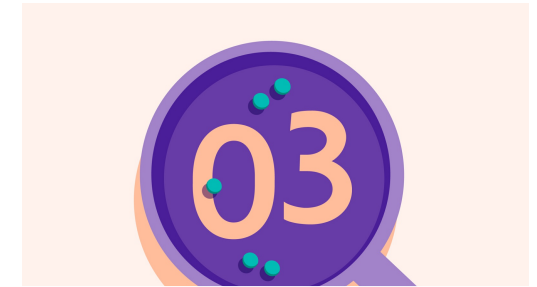
### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Slice the **onion**. Discard the centre stems from the **kale**, then thinly slice the leaves. Squeeze the **sausage** meat from the casings into small chunks.



### 2. Cook pasta

Crumble the **stock cubes** into a heatproof jug, add **375ml (1½ cups) boiling water** and stir to dissolve. Cook the **pasta** in the pan of boiling water for 7-8 mins until al dente. Drain.



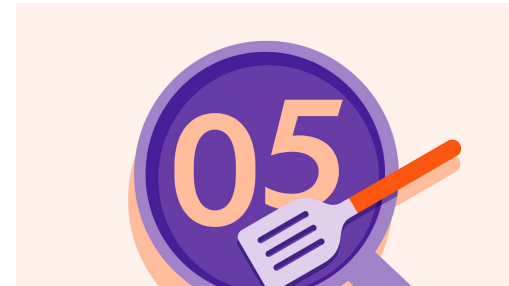
### 3. Cook onion and sausage

Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium heat. Cook the **onion** and **½ tsp sugar**, stirring, for 3-4 mins until starting to caramelize. Add the **garlic** and **sausage** and cook, stirring, for 5 mins or until golden.



### 4. Add kale

Add the **stock** and **2 tsp Dijon mustard**, season with **salt and pepper** and bring to the boil. Reduce the heat to medium and cook for 5 mins or until thickened. Add the **kale** and cook, covered, for a further 3-4 mins until tender.



### 5. Combine and serve up

Meanwhile, coarsely grate the **cheese**. Add the **pasta** to the **sausage mixture** and toss to combine. Stir in **half the grated cheese**. Cook, stirring, for a further 1 min or until melted. Divide the **pork sausage pasta** among bowls and scatter with the **remaining cheese** to serve.



### 6. Make it yours

Turn it into a meat-lovers affair by adding pancetta or bacon. Simply toss into the pan with the sausage.