

DINNERLY



Pork Sausage Pasta with Kale and Cheddar



20-30 minutes



4 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

- 2 chicken-style stock cubes
- 400g casarecce pasta ¹
- 1 onion
- 400g kale
- 100g cheddar ⁷
- 8 free-range Italian pork sausages ¹⁷

WHAT YOU NEED

- boiling water
- Dijon mustard ¹⁷
- olive oil
- salt and pepper
- sugar

TOOLS

- box grater
- large deep frypan or saucepan with lid
- large saucepan

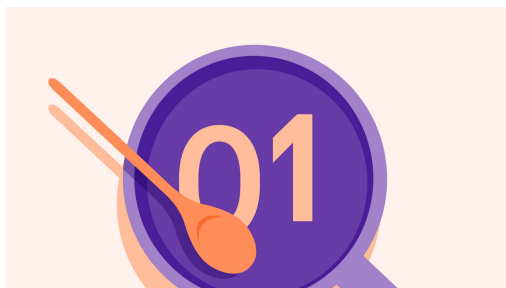
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

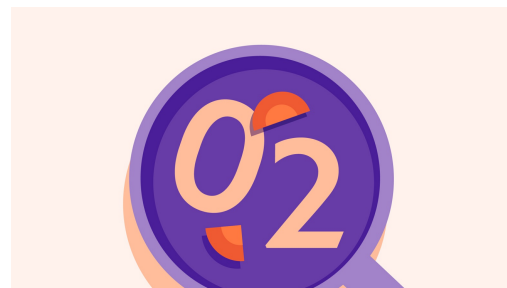
NUTRITION PER SERVING

Energy 995kcal, Fat 54.3g, Carbs 80.7g, Proteins 41.0g



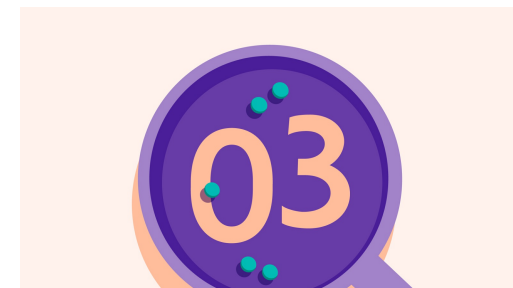
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **3 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 **500ml (2 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 **2 tbs olive oil** in a large deep frypan over medium heat. Cook the **onion** and **1 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 **1 tbs 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.