



DINNERLY



Sausage Pasta with Sweet Potato and Rosemary

 20-30min  2 Servings

Sausage and sweet potato is a flavor-match made in heaven. Pair it with crispy rosemary, al dente pasta, and nutty parmesan and it's dinner for angels! The trick to getting the best, most intense flavor from rosemary is frying it in oil, but only for about a minute! Keep a close eye for fragrant perfection, and voila! Your new favorite pasta topping. We've got you covered!

WHAT WE SEND

- sweet Italian sausage
- sweet potato
- fresh rosemary

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 935.0kcal, Fat 34.1g, Proteins 36.7g, Carbs 116.7g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, about 10 minutes. Drain, reserving $\frac{3}{4}$ cup **pasta water**.



4. Cook sausage

Add **sausage** to skillet and cook, breaking into small pieces, until browned and cooked through, 5–7 minutes. Return **sweet potato** and stir to combine.



2. Fry rosemary

Meanwhile, heat $\frac{1}{4}$ cup **oil** in a large skillet over medium-high. Add **rosemary sprigs** and cook, stirring occasionally, until rosemary is crisp and oil is slightly darkened, about 1 minute. Transfer rosemary to a paper towel to drain and pour oil into a small heatproof bowl.



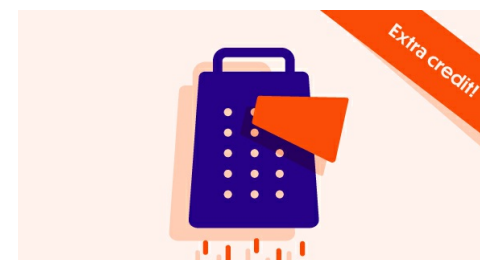
5. Finish dish

Grate **Parmesan**. Add **pasta** to skillet along with **reserved cooking liquid** and **half of the grated Parmesan**. Cook over medium, stirring, until pasta is coated in a thick sauce, about 2 minutes. Divide between bowls and garnish with **remaining Parmesan**. Strip **rosemary leaves** from stems and sprinkle over pasta. Drizzle with some of the **rosemary oil**. Enjoy!



3. Cook sweet potato

Meanwhile, peel **sweet potato** and cut into $\frac{1}{2}$ -inch cubes. Add **1 tablespoon rosemary oil** to same skillet over medium-high heat. Add sweet potato, season with **salt** and **pepper** and cook, stirring occasionally, until tender and browned, about 8 minutes. Transfer to a bowl.



6. Hack

For a next level pasta dinner, add a dollop of ricotta to your finished bowl before drizzling on the rosemary oil. And a handful of baby spinach or arugula mixed in at the end is a good way to get your greens on!