



DINNERLY



Sausage Ragu with Cheesy Polenta & Crispy Broccoli

 20-30min  2 Servings

Three simple ingredients, garlic, pork, & tomato paste come together to make a powerhouse sauce that is so much greater than the sum of it's parts. How do they do that, you ask? Is it magic or just good, smart cooking? Maybe a bit of both. After the pork and garlic are browned, the tomato paste gets a good toasting in the pan to concentrate flavor. Served with creamy polenta and roasted broccol...

WHAT WE SEND

- tomato paste
- garlic
- broccoli crowns
- sweet Italian sausage
- polenta

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

- large saucepan
- rimmed baking sheet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 640.0kcal, Fat 35.0g, Proteins 31.0g, Carbs 51.0g



1. Brown sausage

Preheat the oven to 425°F with a rack in the center. Peel and finely chop **2 large garlic cloves**. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **sausage**, **½ teaspoon salt**, and **several grinds of pepper**, and cook, breaking into smaller pieces with a spoon, until browned and crispy in parts, 5–6 minutes.



2. Build sauce

Add **⅔ of garlic to sausage** and cook, stirring, about 1 minute. Stir in **⅓ cup tomato paste**; cook, stirring, until it darkens slightly, 2–3 minutes. Stir in **2 cups water** and **1 teaspoon sugar**. Bring to a boil, then simmer over medium-high until flavorful and reduced to **2¼ cups**, 12–15 minutes. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



3. Roast broccoli

Meanwhile, trim ends from **broccoli** and cut into 1-inch florets with some stem attached. On a rimmed baking sheet, toss broccoli with **1½ tablespoons oil**, and a **generous pinch of salt**. Roast until browned in spots and crisp-tender, 12–15 minutes. Add **remaining garlic** and roast in oven, about 1 minute. Remove from oven and cover to keep warm.



4. Make polenta

Meanwhile, in a small saucepan bring **2½ cups water** and **1 teaspoon salt** to a boil. Gradually whisk in **polenta** and return to a boil. Cover and reduce heat to low, stirring occasionally, until grains are tender and polenta is thickened, 6–9 minutes.



5. Finish & serve

Meanwhile, finely grate **Parmesan**. Stir **⅔ into polenta** along with **cream cheese**. Season to taste with **salt** and **pepper**. Spoon **polenta** into bowls and top with **sausage ragu** and **remaining Parmesan**. Serve **broccoli** alongside. Enjoy!



6. Spice it up!

For those looking for a spicy kick in the sausage, add 1 (or 2 or 3) pinches of crushed red pepper flakes in step 1.