



# DINNERLY

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## Sausage & Pepper Pasta with Zucchini & Parmesan

 20-30min  4 Servings

Everything tastes better with pasta. So, we took one of our favorite classic comfort foods—sausage & peppers—and gave it the Dinnerly treatment, which basically means we made it easier, quicker, and tastier. We combine sweet Italian sausage, roasted red peppers, garlic, and zucchini, toss it with al dente penne, and top it with grated Parm. We've got you covered!

#### WHAT WE SEND

- sweet Italian sausage
- garlic
- zucchini
- roasted red pepper

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- colander
- large pot
- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 669.0kcal, Fat 16.4g, Proteins 35.0g, Carbs 93.6g



#### 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 half moons. Pat **roasted red peppers** dry and thinly slice. Peel and thinly slice **4 garlic cloves**. Finely grate **all of the Parmesan**.



#### 2. Cook pasta

Add **pasta** to boiling water and cook until al dente, about 9 minutes. Reserve **1¼ cups pasta water**, then drain pasta and return to the pot.



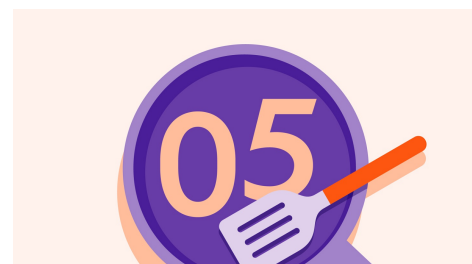
#### 3. Cook sausage

Meanwhile, halve each **sausage** lengthwise to remove from casing. Heat **1 tablespoon oil** in a large skillet over medium-high. Add sausage and cook, breaking up into large pieces until browned, about 5 minutes. Transfer sausage to pot with **pasta** using a slotted spoon (leave any fat in skillet).



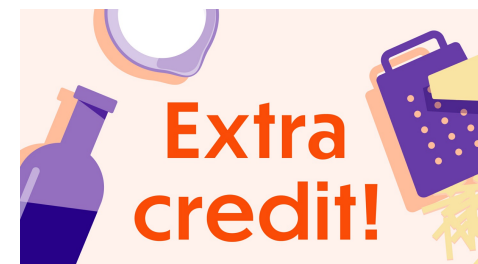
#### 4. Sauté vegetables

Add **zucchini**, **1 tablespoon oil**, **1 teaspoon salt**, and **a few grinds pepper** to same skillet over high. Cook, stirring occasionally, until zucchini is tender and browned in spots, 4–6 minutes. Stir in **2–3 tablespoons water** if skillet starts to become too brown. Add **roasted red peppers** and **garlic**; cook until garlic is fragrant, about 2 minutes.



#### 5. Finish pasta

To the pot with **pasta**, add **vegetables**, **reserved pasta water**, and **half of the Parmesan** over medium heat; toss to coat. Cook, stirring, until pasta is glossy, about 2 minutes. Season to taste with **salt** and **pepper**. Serve **pasta** with **a drizzle of olive oil** and **remaining Parmesan**. Enjoy!



#### 6. Take it to the next level

Make a big ol' loaf of garlic bread to serve alongside. Mix together softened butter and grated garlic. Halve a crusty loaf of ciabatta or Italian bread lengthwise, slather the cut sides with garlic-butter, put bread back together, wrap in foil and toast in oven for 8-12 minutes until bread is warm and butter is melted.