



DINNERLY



Spicy Sausage Pasta with Caramelized Onion

 20-30min  2 Servings

This is a pasta classic for a reason. Orecchiette pasta—little ears named for its cute cupped shape— is an ideal foil for bites of crumbled Italian sausage and nutty Parmesan cheese. Sweet, caramelized red onion helps to balance the heat and spice of the hot sausage. The epitome of comfort food. We've got you covered!

WHAT WE SEND

- uncased hot Italian sausage
- red onion

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 721.0kcal, Fat 21.4g, Proteins 37.1g, Carbs 96.7g



1. Slice onion

Bring a medium pot of **salted water** to a boil. Trim ends from **onion**, then halve, peel and thinly slice. Finely **grate Parmesan**.



2. Cook sausage

Heat **1 tablespoon oil** in a large skillet over medium-high. Cook **sausage**, breaking up with a wooden spoon, until cooked through and browned and crispy in spots, 6–8 minutes. Using a slotted spoon, transfer to a plate. Reserve skillet for step 4.



3. Cook pasta

When water is boiling, add **pasta** and cook until al dente, about 9 minutes. Reserve **2 cups pasta water**, then drain.



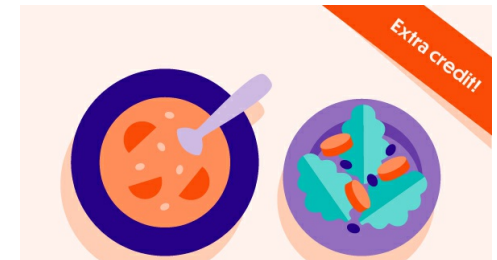
4. Caramelize onion

Add **onion** to same skillet; season lightly with **salt** and **pepper**. Cook over medium-high, stirring occasionally, until lightly browned, 4–5 minutes. Add **½ cup pasta water**, stir, scraping brown bits from bottom. Once reduced and pan browns again, repeat 2 more times until liquid is evaporated and the onions are soft and darkly caramelized, about 10 minutes.



5. Finish

Add **pasta** and **remaining ½ cup pasta water** to skillet and cook, scraping the bottom and sides and tossing to coat, until liquid has reduced to a creamy sauce, about 2 minutes. Add **sausage** and **half the Parmesan**, season with **salt** and **pepper**, and toss to combine. Serve topped with **remaining Parmesan**. Enjoy!



6. Take it to the next level

This pasta cries out for a refreshing green salad on the side. Go for a crisp lettuce like romaine drizzled with a bright vinaigrette, or finely shred a hearty green like kale and massage a dressing through the leaves to soften them.