



## Spicy Sausage & Pepper Pasta

with Kale & Celery Salad



20-30min



2 Servings

One pot pastas are the solution to all weeknight cooking woes. A go-to technique for us is to let the starchy pasta water slowly cook along with the pasta and reduce into a silky sauce. Tomato paste, turkey broth, and Parmesan add a nice depth of flavor to the dish not to mention lots of umami. The crunchy celery and kale salad on the side balances the meal out. Cook, relax, and enjoy!



## What we send

- golden balsamic vinegar
- turkey broth concentrate
- roasted red peppers
- garlic
- hot Italian sausage
- tomato paste
- baby kale
- celery

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 840.0kcal, Fat 29.0g, Proteins 39.0g, Carbs 105.0g



### 1. Brown sausage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sausage** and cook, breaking up large pieces with a spoon, until browned, about 5 minutes.



### 2. Prep ingredients

Meanwhile, peel and thinly slice **2 large garlic cloves**. Pat **roasted red peppers** dry, then finely chop.



### 3. Start pasta

To the skillet with the **sausage**, add **4½ cups water**, **orecchiette**, **turkey broth concentrate**, **sliced garlic**, **roasted red peppers**, **2 tablespoons of the tomato paste** (save rest for your own use), **½ teaspoon salt**, and **a few grinds pepper**.



### 4. Cook pasta

Bring to a boil over high heat and stir to combine. Reduce heat to medium-high and let simmer vigorously, stirring frequently to prevent sticking and for even cooking, until **orecchiette** is al dente and liquid is reduced to a **sauce** that coats the pasta, about 17 minutes. Sauce should be thick and glossy.



### 5. Marinate celery

Meanwhile, thinly slice **celery** on an angle. In a large bowl, combine **1 tablespoon of the vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add **celery** and let marinate while pasta cooks. Finely grate **Parmesan**.



### 6. Finish & serve

Remove skillet from heat and stir in **¾ of the Parmesan** (reserve the rest for garnish) and **remaining vinegar**. Season to taste with **salt** and **pepper**. Add **kale** to celery and toss to coat. Serve **pasta** with **remaining Parmesan** for sprinkling over and with **salad** alongside. Enjoy!