

# Spicy Pork Sausage Pasta

with Corn, Tomatoes & Romano Cheese

2 SERVINGS

⌚ 15-25 MINS

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## Ingredients



10 oz Hot Italian Pork Sausage



2 cloves Garlic



¼ cup Grated Romano Cheese



6 oz Orecchiette Pasta



4 oz Grape Tomatoes



2 Tbsps Mascarpone Cheese



2 ears of Corn



1 ½ tps Calabrian Chile Paste



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## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly.



## 3 Cook the sausage & vegetables

- Meanwhile, in a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until browned.
- Carefully drain off and discard any excess oil.
- Add the **corn kernels**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until the corn is softened and the sausage is cooked through.
- Add the **halved tomatoes**, **chopped garlic**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat.



## 4 Finish & serve your dish

- To the pan, add the **cooked pasta**, **mascarpone**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **romano**. Enjoy!

