

Italian Pork Sausage & White Beans

with Salsa Verde Orzo & Ricotta

4 SERVINGS | 20-30 MINS

 **Blue Apron**
blueapron.com



Your meal may look different due to ingredient tweaks

This hearty dish features a combination of our flavorful Italian pork sausage and creamy white beans cooked in a vibrant Calabrian chile-spiced tomato sauce until delightfully tender.

Ingredients

- | | |
|---|--|
|  10 oz Hot Italian Pork Sausage |  2 Tbsps Tomato Paste |
|  1 15.5-oz can Cannellini Beans |  1 ½ tps Calabrian Chile Paste |
|  1 8-oz can Tomato Sauce |  ½ cup Part-Skim Ricotta Cheese |
|  ½ lb Orzo Pasta |  ¼ cup Grated Parmesan Cheese |
|  1 Sweet or Yellow Onion |  ⅓ cup Salsa Verde |
|  2 oz Arugula | |
|  1 bunch Parsley | |
|  2 Tbsps Vegetarian Worcestershire Sauce | |



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

1 Prepare the ingredients & season the ricotta

- 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.
- Halve, peel, and medium dice the **onion**.
- Roughly chop the **parsley** leaves and stems.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper.



2 Cook & finish the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender.
- Turn off the heat. Drain thoroughly and return to the pot.
- Stir in the **salsa verde** and **arugula** until combined. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Brown the sausage

- Meanwhile, in a large, high-sided pan (or pot), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage** and **diced onion**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 4 to 5 minutes, or until the sausage is lightly browned.



4 Finish & serve your dish

- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Including the liquid, add the **beans** (carefully, as the liquid may splatter), **tomato sauce**, and **$\frac{1}{4}$ cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly thickened and the sausage is cooked through.
- Turn off the heat; stir in the **Worcestershire sauce**. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **finished sausage and sauce**, **seasoned ricotta**, **remaining parmesan**, and **chopped parsley**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 640, Total Carbohydrates: 75g, Dietary Fiber: 8g, Added Sugars: 1g, Total Fat: 23g, Saturated Fat: 6g, Protein: 32g, Sodium: 2040mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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