

# Hot Italian Pork Sausage & Brussels Sprouts

with Bucatini Pasta

2 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**  
blueapron.com



## Ingredients

 10 oz Hot Italian Pork Sausage

 2 cloves Garlic

 2 Tbsps Mascarpone Cheese

 ½ lb Bucatini Pasta

 1 Yellow Onion

 ¼ cup Grated Parmesan Cheese

 4 oz Brussels Sprouts

 1 Tbsp Apple Cider Vinegar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **brussels sprouts**; cut off and discard the stem ends. Halve lengthwise, then thinly slice crosswise.
- Halve, peel, and thinly slice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **sliced brussels sprouts, sliced onion, and chopped garlic** in a bowl.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 6 to 8 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1  $\frac{1}{2}$  cups of the pasta cooking water**, drain thoroughly and return to the pot.



## 3 Cook the sausage & vegetables

- Meanwhile, in a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until browned.
- Add the **prepared vegetables**. Cook, stirring frequently, 4 to 5 minutes, or until softened and the sausage is cooked through.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any browned bits (or fond), 30 seconds to 1 minute, or until the liquid has cooked off.
- Turn off the heat.



## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked sausage and vegetables** 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. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 850, Total Carbohydrates: 100g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 30g, Saturated Fat: 12g, Protein: 44g, Sodium: 1450mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron



110220, 2PRE08