

# Four-Cheese Pork Sausage Bake

with Spaghetti Squash & Rosemary Garlic Bread

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**  
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This hearty bake features tender spaghetti squash (cooked and shredded for a seasonal spin on spaghetti noodles), verdant spinach, and spiced Italian pork sausage—baked with melty mozzarella, fontina, parmesan, and creamy ricotta.

## Ingredients

-  10 oz Hot Italian Pork Sausage
-  2 Small Baguettes
-  1 15-oz can Crushed Tomatoes
-  2 Spaghetti Squash
-  5 oz Baby Spinach
-  1 clove Garlic
-  1 bunch Rosemary
-  ½ cup Part-Skim Ricotta Cheese
-  4 oz Fresh Mozzarella Cheese
-  2 oz Fontina Cheese
-  ¼ cup Grated Parmesan Cheese



WINE  
PAIRING  
Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.  
[blueapron.com/wine](https://blueapron.com/wine)

### 1 Prepare & roast the squash

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Using a sharp, sturdy knife, carefully halve the **squash** lengthwise. Using a spoon, scoop out and discard the pulp and seeds. Drizzle the cut sides with **olive oil**; season with salt and pepper.
- Line a sheet pan with parchment paper (or foil). Transfer the **prepared squash** to a sheet pan, cut side down. Roast 25 to 30 minutes, or until the skin is lightly browned and the flesh easily pulls away from the skin.
- Carefully transfer the **roasted squash** to a work surface to cool slightly.



### 2 Prepare the remaining ingredients

- Meanwhile, halve the **bread** horizontally.
- Peel 1 **clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater). Place in a bowl. Add 2 **tablespoons of olive oil** and season with salt and pepper; stir to combine.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- Season the **ricotta** with salt and pepper; stir to combine.
- Grate the **fontina** on the large side of a box grater.



### 3 Cook the filling

- In a large, high-sided pan (or pot), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring frequently and breaking the meat apart with a spoon, 1 to 2 minutes, or until browned.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted.
- Add the **tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until combined and the sausage is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



### 4 Make the rosemary garlic bread

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top with the **garlic oil** and **chopped rosemary**.
- Toast in the oven 5 to 7 minutes, or until lightly browned.
- Transfer to a cutting board and carefully halve crosswise.



### 5 Finish & serve your dish

- When cool enough to handle, using a fork, scrape the flesh of the **roasted squash** into a large bowl, discarding the skins; separate any clumps. Add the **cooked filling**, **parmesan**, and **seasoned ricotta**. Mix until thoroughly combined and mostly smooth. Taste, then season with salt and pepper if desired.
- Transfer the mixture to a baking dish.
- Evenly top with the **mozzarella** (tearing into small pieces before adding) and **grated fontina**. Season with salt and pepper.
- Bake 5 to 7 minutes, or until the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **finished sausage bake** with the **rosemary garlic bread** on the side. Enjoy!



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

Calories: 680, Total Carbohydrates: 63g, Dietary Fiber: 10g, Added Sugars: 0g, Total Fat: 33g, Saturated Fat: 13g, Protein: 33g, Sodium: 1550mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at [blueapron.com](https://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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