

Ingredients



10 oz Hot Italian Pork Sausage



1 Shallot



0.7 oz Grana Padano Cheese



6 oz Orecchiette Pasta



2 cloves Garlic



1/4 cup Cream



½ lb Broccoli



1 bunch Sage



1 Tbsp Rice Vinegar



Serve with Blue Apron

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"Alexa, find Blue Apron recipes."

Prepare the ingredients

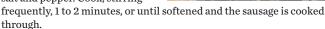
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Pick the sage leaves off the stems.
- Peel and roughly chop 2 cloves of garlic.
- · Peel and thinly slice the shallot.
- Cut off and discard the bottom 1/2 inch of the broccoli stem; cut the broccoli into small florets.
- Grate the cheese on the small side of a box grater.

2 Fry the sage leaves

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sage leaves in an even layer. Cook, stirring occasionally, 1 to 2 minutes, or until dark green and crispy.
- Leaving the oil in the pan. carefully transfer the fried sage leaves to a paper towel-lined plate. Immediately season with salt.



- Heat the pan of reserved sage oil on medium-high until hot.
- Add the sausage. Cook, stirring occasionally and breaking the meat apart with a spoon, 6 to 8 minutes, or until browned.
- Add the chopped garlic and sliced shallot; season with salt and pepper. Cook, stirring







Step 3 continued:

- Add the vinegar (carefully, as the liquid may splatter) and cream; season with salt and pepper. Cook, stirring frequently and scraping up any browned bits (or fond), 30 seconds to 1 minute, or until combined.
- Turn off the heat.

4 Cook the pasta & broccoli

- Meanwhile, add the pasta to the pot of boiling water. Cook, uncovered, 5 minutes.
- Add the broccoli florets. Cook 4 to 6 minutes, or until the broccoli is tender and the pasta is al dente (still slightly firm to the bite). Turn off the heat.
- Reserving 1/2 cup of the cooking water, drain thoroughly.



5 Finish the pasta & serve your dish

• To the pan of cooked sausage and sauce, add the cooked pasta and broccoli and half the reserved 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 fried sage leaves and grated cheese. Enjoy!