

Italian Pork Sausage & Broccoli Pasta

with Fried Sage

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Hot Italian Pork Sausage



6 oz Orecchiette Pasta



½ lb Broccoli



1 Shallot



2 cloves Garlic



1 bunch Sage



0.7 oz Grana Padano Cheese



¼ cup Cream



1 Tbsp Rice Vinegar



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

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.
- 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 $\frac{1}{2}$ 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.



3 Cook the sausage & make the sauce

- 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 frequently, 1 to 2 minutes, or until softened and the sausage is cooked through.



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 $\frac{1}{2}$ 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!

