

### Ingredients\*



10 oz Hot Italian Pork Sausage



2 cloves Garlic



1/4 cup Grated
Parmesan Cheese



6 oz Mafalda Pasta



1 Shallot



¼ cup Cream



½ lb Broccoli



1 bunch Sage



1 Tbsp Rice Vinegar









### "Alexa, find Blue Apron recipes."

# Prepare the ingredients

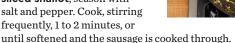
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Pick the sage leaves off the stems.
- Peel and roughly chop 2 cloves of garlic.
- Peel and thinly slice the shallot.
- Cut off and discard the bottom 1/2 inch of the broccoli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



- 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.



- To the pan of reserved sage oil, add the sausage. Cook on medium-high, 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





#### 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, 6 minutes.
- Carefully 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 combined and 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 cheese. Enjoy!

382222, 2PRE10/WC05