

# Spicy Sausage Bucatini

with Kale & Mushrooms

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*



10 oz Hot Italian Pork Sausage



2 cloves Garlic



¼ cup Mascarpone Cheese



1 ½ tsps Calabrian Chile Paste



¾ lb Bucatini Pasta



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



¼ cup Tomato Paste



½ lb Mushrooms



¾ lb Kale



2 oz Salted Butter



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\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 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 fresh produce.
- Thinly slice the **mushrooms**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Peel and roughly chop **2 cloves of garlic**.



## 2 Cook the sausage

- In a large pan (nonstick, if you have one), 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, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 3 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 cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 4 Cook the vegetables & sauce

- Meanwhile, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **chopped kale**, **chopped garlic**, and **capers**. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the kale is slightly wilted.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{1}{2}$  **cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the kale is wilted and the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables and sauce**, **cooked sausage**, **butter**, 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** topped with the **parmesan**. Enjoy!

