

# Hot Italian Sausage Pasta

with Broccoli & Rosemary Breadcrumbs

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*



10 oz Hot Italian Pork Sausage



½ lb Broccoli



1 bunch Rosemary



6 oz Mafalda Pasta



2 cloves Garlic



¾ cup Cream



¼ cup Panko Breadcrumbs



1 Shallot



1 Tbsp Sherry Vinegar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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\*Ingredients may be replaced and quantities may vary.





"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.
- Cut off and discard the bottom  $\frac{1}{2}$  inch of the **broccoli** stem; cut the broccoli into small florets.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- Peel and roughly chop **2 cloves of garlic**.
- Peel and thinly slice the **shallot**.



## 2 Cook the pasta & broccoli

- Add the **pasta** to the pot of boiling water and cook, uncovered, 6 minutes.
- Add the **broccoli florets**. Continue to 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 **pasta cooking water**, drain thoroughly.



## 3 Make the rosemary breadcrumbs

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **breadcrumbs** and **chopped rosemary**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until browned.
- Transfer to a bowl.
- Wipe out the pan.



## 4 Cook the sausage

- In the same pan, heat a drizzle of **olive 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**. Cook, stirring frequently, 1 to 2 minutes, or until softened and the sausage is cooked through.
- 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.



## 5 Finish the pasta & serve your dish

- To the pan of **cooked sausage**, add the **cooked pasta and broccoli** and **half the reserved pasta 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 **rosemary breadcrumbs**. Enjoy!

