

Oven-Baked Creamy Tomato & Sausage Pasta

with Spinach & Ricotta

4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE
40 MINS INACTIVE

 **Blue Apron**
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Ingredients*



20 oz Hot Italian Pork Sausage



½ lb Grape Tomatoes



1 Tbsp Calabrian Chile Paste



¾ lb Orecchiette Pasta



¼ cup Cream



2 8-oz cans Tomato Sauce



6 oz Baby Spinach



½ cup Grated Parmesan Cheese



2 Single-Use Aluminum Trays



2 Tbsps Capers



1 cup Part-Skim Ricotta Cheese



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Between the two trays, evenly divide the **spinach, pasta, tomato sauce, capers, cream, tomatoes, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine.
- Add **1 cup of water** to each tray. Stir to thoroughly combine.

2 Add the sausage & bake the trays

- Add the **sausage** (tearing into bite-sized pieces before adding) in an even layer.
- Tightly cover the trays with foil and bake 30 to 32 minutes, or until the pasta is tender and the sausage is cooked through.
- Leaving the oven on, remove from the oven.

3 Finish & serve your dish

- Carefully remove and discard the foil.
- Return to the oven and bake, uncovered, 4 to 5 minutes, or until slightly thickened.
- Serve the **baked trays** topped with the **ricotta** and **parmesan**. Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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