

# Oven-Baked Creamy Tomato & Sausage Pasta

with Spinach & Ricotta

2 or 4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE  
40 MINS INACTIVE

 **Blue Apron**  
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## Ingredients\*



10 oz Hot Italian Pork Sausage or 20 oz for 4 servings



6 oz Orecchiette Pasta or  $\frac{3}{4}$  lb for 4 servings



3 oz Baby Spinach or 6 oz for 4 servings



1 Tbsp Capers or 2 Tbsps for 4 servings



4 oz Grape Tomatoes or  $\frac{1}{2}$  lb for 4 servings



$\frac{1}{4}$  cup Cream



$\frac{1}{4}$  cup Grated Parmesan Cheese or  $\frac{1}{2}$  cup for 4 servings



$\frac{1}{2}$  cup Part-Skim Ricotta Cheese or 1 cup for 4 servings



1  $\frac{1}{2}$  tps Calabrian Chile Paste or 1 Tbsp for 4 servings



1 8-oz can Tomato Sauce or 2 for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



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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.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach, pasta, tomato sauce, capers, tomatoes, half the cream** (you will have extra) or **all the cream** if you're cooking 4 servings, 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 the tray or to each tray if you're cooking 4 servings. Stir to thoroughly combine.

### 2 Add the sausage & bake the tray

- Add the **sausage** (tearing into bite-sized pieces before adding) in an even layer.
- Tightly cover the tray 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 tray** 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.  
**Blue Apron, LLC**, New York, NY 10005

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