HelloFresh

MAY
2016

Sausage and Broccolini Orecchiette
with Pesto

If you were in Italy, you might come across this dish under its traditional name, Orecchiette ai Broccoletti. It's a classic Italian dish composed of a few simple ingredients, making for a quick and delicious weeknight dinner!

Prep: *5 min*
Total: *25 min*

level 1

nut free

| Sweet Italian Sausage | Orecchiette | Broccolini | Parmesan Cheese | Chili Flakes | Pesto |

Ingredients		2 People	4 People
Sweet Italian Sausage		9 oz	18 oz
Orecchiette	1)	6 oz	12 oz
Broccolini		6 oz	12 oz
Parmesan Cheese	2)	¼ Cup	½ Cup
Chili Flakes 🌶️		½ t	1 t
Pesto	2)	¼ Cup	½ Cup
Olive Oil*		2 t	4 t

*Not Included

Allergens
1) Wheat
2) Milk

Tools
Large pot, Large pan, Strainer

Ruler
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Nutrition per person Calories: 852 cal | Fat: 46 g | Sat. Fat: 14 g | Protein: 42 g | Carbs: 71 g | Sugar: 5 g | Sodium: 1353 mg | Fiber: 6 g

1 Prep: Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim and discard the bottom inch from the **broccolini**, then cut into 1-inch pieces. Remove the **sausage** from the casings.
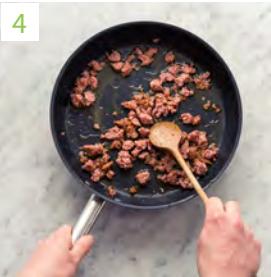
2 Boil the pasta: Add the **pasta** to the boiling water and cook for 9-11 minutes, until al dente. Drain, reserving **½ cup pasta water**.

3 Cook the broccolini: Heat a drizzle of **olive oil** in a large pan over medium heat. Add the **broccolini** and cook, tossing for 5-7 minutes, until tender. Season with **salt** and **pepper**. Remove from the pan and set aside.

4 Cook the sausage: Heat another drizzle of **olive oil** in the same pan over medium-high heat. Add the **sausage** and cook, breaking up the meat into pieces for 4-5 minutes, until browned and cooked through. Add a pinch of **chili flakes** to the pan (if desired) and cook for 30 seconds more.

5 Toss and serve: Add the **pasta, broccolini, parmesan cheese, pasta water**, and **¼ cup pesto** to the pan and toss to combine. Cook, tossing for 1-2 minutes, until a sauce has formed. Season with **salt** and **pepper**. Enjoy!