



# “LITTLE EARS” PASTA

with Sausage, Broccoli, and Pesto



## HELLO ORECCHIETTE

Pronounced *oh-reck-ee-ET-tay*, this round pasta’s name means “little ears” in Italian.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 300**



Broccoli



Orecchiette Pasta  
(Contains: Wheat)



Pesto  
(Contains: Milk)



Sweet Italian  
Pork Sausage



Chili Flakes



Parmesan Cheese  
(Contains: Milk)

## START STRONG

This recipe is a great side dish at Thanksgiving dinner—it'll serve about 12 people in smaller portions. But it also works just as well as a main dish for any night, serving 4 people.

## BUST OUT

- Large pot
- Strainer
- Large pan
- Olive oil (4 tsp)

## INGREDIENTS

Ingredient 12-person

- Broccoli 16 oz
- Sweet Italian Pork Sausage 18 oz
- Orecchiette Pasta 12 oz
- Chili Flakes  1 tsp
- Pesto 4 oz
- Parmesan Cheese ½ Cup

## HELLO WINE



PAIR WITH  
Le Coq Bleu  
Côtes du Rhône Rouge, 2016

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## 1 PREP

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Cut any large **broccoli** florets into bite-size pieces. Remove **sausage** from casings.



## 2 BOIL PASTA

Once water is boiling, add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 9-12 minutes. Carefully scoop out and reserve **½ cup pasta cooking water**, then drain.



## 3 COOK BROCCOLI

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **broccoli** and **4 tsp water**. Cover and steam 3 minutes. Uncover and increase heat to medium high. Cook, tossing occasionally, until browned and tender, 3-6 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside.



## 4 COOK SAUSAGE

Heat another large drizzle of **olive oil** in same pan over medium-high heat. Add **sausage**, breaking up meat into pieces. Cook until crisp at edges and no longer pink, 4-5 minutes. Add a pinch of **chili flakes** (to taste) and cook another 30 seconds. **TIP:** Skip the chili flakes if anyone at your table isn't a fan of spicy heat.



## 5 MAKE SAUCE

Add **orecchiette**, **broccoli**, **pesto**, **pasta cooking water**, and half the **Parmesan** to pan. Toss until everything is well-coated and a thick sauce has formed, 1-2 minutes. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

Transfer **pasta mixture** to a serving dish (or serve it straight from the pan). Sprinkle with remaining **Parmesan** and serve, letting everyone help themselves.

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