



"LITTLE EARS" PASTA

with Italian Pork 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: 970**



Broccoli Florets



Orecchiette Pasta
(Contains: Wheat)



Pesto
(Contains: Milk, Eggs)



Sweet Italian
Pork Sausage



Chili Flakes



Parmesan Cheese
(Contains: Milk)

START STRONG


If your younger eaters are not fans of spicy heat, leave out the chili flakes in step 4 and add them at the end for the adults.

BUST OUT

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

INGREDIENTS

Ingredient 4-person

- Broccoli Florets 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 Rusé Renard Pays d'Oc
Cabernet Franc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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.



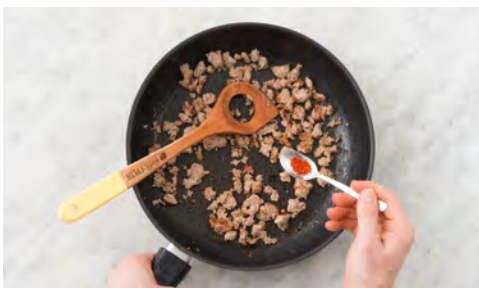
2 BOIL PASTA

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.



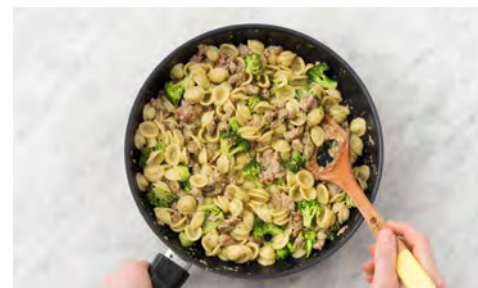
3 COOK BROCCOLI

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, tossing, 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

Divide **orecchiette mixture** between plates. Sprinkle with remaining **Parmesan** and serve.

FRESH TALK

If you could learn to cook anything, what would it be?

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