



"LITTLE EARS" PASTA

with Italian Pork Sausage, Broccoli, and Pesto



HELLO ORECCHIETTE

Pronounced *oh-reck-ee-ET-tay*, this round pasta means "little ears" in Italian.

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 850**



Broccoli Florets



Orecchiette Pasta
(Contains: Wheat)



Pesto
(Contains: Milk)



Sweet Italian
Pork Sausage



Chicken Stock
Concentrate



Parmesan Cheese
(Contains: Milk)

START STRONG

The secret to luxurious, silky pasta without any added cream: pasta cooking water! Always save a scoop before draining. Adding it back in at the end, like we do in step 5, will emulsify the sauce and allow all of the flavors to mingle.

BUST OUT

- Large pot
- Strainer
- Large pan
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Broccoli Florets **8 oz | 16 oz**
- Sweet Italian Pork Sausage* **9 oz | 18 oz**
- Orecchiette Pasta **6 oz | 12 oz**
- Pesto **2 oz | 4 oz**
- Chicken Stock Concentrate **1 | 2**
- Parmesan Cheese **¼ Cup | ½ Cup**

* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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1 PREP

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



2 BOIL PASTA

Once water is boiling, add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 13-15 minutes. Reserve **½ cup pasta cooking water**, then drain.



3 COOK BROCCOLI

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add **broccoli** and **2 tsp water**. Cover and steam 3 minutes. Uncover and increase heat to medium high. Cook, stirring occasionally, until browned and tender, 3-6 minutes more. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside.



4 COOK SAUSAGE

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes.



5 TOSS PASTA

Add **orecchiette**, **broccoli**, **pesto**, **stock concentrate**, **¼ cup reserved pasta cooking water**, and half the **Parmesan** to pan. Toss until everything is well coated and a thick sauce has formed, 1-2 minutes. (**TIP:** If pan seems dry, add more reserved cooking water, 1 TBSP at a time, until creamy.) Season with **salt** and **pepper**.



6 SERVE

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

SPICE IT UP

Looking for a kick? Add a sprinkle of chili flakes to your finished dish!

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