



# PASTA SWIRLS AND SAUSAGE

with Baby Broccoli and Oregano Gremolata



## HELLO

### OREGANO GREMOLATA

Chopped herbs and nuts bring texture and big flavors—think of it as pesto’s more rustic cousin.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 900



Baby Broccoli



Oregano



Lemon



Sliced Almonds  
(Contains: Tree Nuts)



Garlic



Sweet Italian  
Pork Sausage



Gemelli Pasta  
(Contains: Wheat)



Parmesan Cheese  
(Contains: Milk)

## START STRONG

If the pasta, baby broccoli, or sausage cool while you make the gremolata, increase the heat to medium after returning them to the pan in step 6 and let them warm through quickly.

## BUST OUT

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

## INGREDIENTS

Ingredient 2-person | 4-person

- Baby Broccoli 6 oz | 12 oz
- Garlic 2 Cloves | 4 Cloves
- Oregano ¼ oz | ½ oz
- Lemon 1 | 2
- Sweet Italian Pork Sausage 9 oz | 18 oz
- Gemelli Pasta 6 oz | 12 oz
- Sliced Almonds 1 oz | 2 oz
- Parmesan Cheese ¼ Cup | ½ Cup

## HELLO WINE



### PAIR WITH

Seigneur-Terraces Pays d'Oc  
Merlot, 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. Trim woody bottom ends from **baby broccoli**, then cut stalks and florets into 1-inch pieces. Roughly chop **garlic**. Pick **oregano** leaves from stems; discard stems. Zest **lemon** until you have 1 tsp zest, then cut into halves. Remove **sausage** from casing.



## 4 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage**, breaking up meat into pieces. Cook, tossing occasionally, until browned and cooked through, 4-5 minutes. Remove from pan and set aside.



## 2 BOIL PASTA

Once water is boiling, add **gemelli** to pot. Cook, stirring occasionally, until al dente, 9-12 minutes total. About 4 minutes before gemelli is done, add **baby broccoli** to pot. (**TIP:** Gemelli should be chewy on the outside but dry in the center at this point.) Cook until baby broccoli is tender and gemelli is done, 3-4 minutes, then drain.



## 5 WARM GREMOLATA

Reduce heat under pan to medium-low. (**TIP:** Add another drizzle of olive oil if there is no grease left.) Add **gremolata**. Cook, tossing, until almonds begin to turn golden brown, 3-4 minutes. Season with **salt** and **pepper**.



## 3 CHOP GREMOLATA

While pasta cooks, place **almonds**, **oregano**, and **garlic** on your cutting board in a pile and finely chop until the mixture has a pesto-like texture. (**TIP:** It's OK if the almonds are somewhat coarse.)



## 6 TOSS AND SERVE

Add **sausage**, **baby broccoli**, **gemelli**, **lemon zest**, and half the **Parmesan** to pan, tossing to combine. Season with **salt** and **pepper**. Stir in a drizzle of **olive oil** and a squeeze or two of **lemon juice** (to taste). Divide between bowls, sprinkle with remaining Parmesan, and serve.

## TRIUMPH!

Gremolata is also great drizzled on lightly seasoned veggies or meats.

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