

for the  
little onesSauteed  
Veggies

tomato Pasta &amp; Sausage



# Sausage Pasta

Fusilli pasta cooked in a tomato sauce as a one-pot and served topped with crispy pieces of sausage and melty mozzarella cheese.



30 Minutes



2 Servings



PORK

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## FROM YOUR BOX

KRANSKY SAUSAGE	200g
BROWN ONION	1
CARROT	1
CHOPPED TOMATOES	400g
SHORT PASTA	1 packet
BROCCOLI	1
MOZZARELLA	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, stock cube, dried oregano

## COOKING TOOLS

large pan with lid, frypan

Cook pasta, sauce, broccoli and sausage all together as a one-pot pasta if you like!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** – pasta is replaced with GF pasta. Cook pasta separately and toss with sauce before serving. Reduce water to 1/2 jar.



### 1. COOK the Sausage

Heat a large pan over medium-high heat with **oil**. Dice **sausage** and cook in pan for 4-5 minutes or until golden and crispy. Remove from pan.

**tip** You can slice the sausage if you prefer!



### 2. Saute the ONION

Dice and add **onion** to the heated pan. Grate **carrot** and add with **2 tsp oregano**. Cook for 3 minutes.

**tip** Leave the carrot fresh if you prefer!



### 3. Make the Sauce

Stir in **chopped tomatoes** and **2 1/2 cups water**. Crumble in **1 stock cube** and add **1 tbsp olive oil**. Place over high heat to bring to a simmer.

**tip** Add the broccoli in here for a one pot pasta!



### 4. Stir in Pasta & Simmer

Add **1/2 packet pasta** and combine well. Cover and simmer over medium heat for 12-15 minutes or until pasta is cooked al dente. Stir occasionally to separate the pasta.

**tip** If you want to cook the whole packet of pasta, use 4-5 cups water.



### 5. COOK the BROCCOLI

Cut **broccoli** into florets. Place in a frypan with **1/2 cup water**. Cover and cook over medium-high heat for 3 minutes or until cooked to your liking. Transfer to a serving bowl.

**tip** Drizzle the broccoli with olive oil or some butter.



### 6. FINISH AND SERVE

Serve tomato pasta at the table topped with **mozzarella cheese** and sausage alongside broccoli.