

for the
little onesSauteed
Veggies

tomato Pasta & 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

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

KRANSKY SAUSAGE	200g
BROWN ONION	1
CARROT	1
CHOPPED TOMATOES	400g
SHORT PASTA	500g
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.