

for the
little onesSautéed
Veggies

tomato Pasta & Sausage



Sausage Pasta



30 Minutes



4 Servings



Pork

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

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FROM YOUR BOX

KRANSKY SAUSAGE	200g
BROWN ONION	1
CARROTS	2
TOMATO SUGO /PASTA SAUCE	400ml
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, large 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. Sauté the ONION

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

tip Leave the carrots fresh if you prefer!



3. Make the Sauce

Stir in **sugo** and **4 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 **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.



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.