



# "LITTLE EARS" PASTA

with Italian Pork Sausage, Broccoli, and Pesto



## HELLO ORECCHIETTE

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

**PREP: 5 MIN** | **TOTAL: 25 MIN** | **CALORIES: 980**



Broccoli Florets



Orecchiette Pasta  
(Contains: Wheat)



Pesto  
(Contains: Milk, Eggs)



Sweet Italian  
Pork Sausage



Chili Flakes



Parmesan Cheese  
(Contains: Milk)



## START STRONG


The secret to amazing al dente pasta is to stir often and give it a taste near the end of cooking—check to make sure that it's just tender but with a little bite.

## 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
- Chili Flakes  1 tsp | 1 tsp
- Pesto 2 oz | 4 oz
- Parmesan Cheese ¼ Cup | ½ Cup

## HELLO WINE



PAIR WITH  
Provenzano Gavi di Gavi  
DOCG, 2015

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## 1 PREP

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



## 2 BOIL PASTA

Once water is boiling, add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 9-12 minutes. Carefully scoop out and reserve ¼ cup **pasta cooking water**, then drain.



## 3 COOK BROCCOLI

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, tossing occasionally, until browned and tender, 3-6 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside.



## 4 COOK SAUSAGE

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **sausage**, breaking up meat into pieces. Cook until crisp at edges and no longer pink, 4-5 minutes. Add a pinch of **chili flakes** (to taste) and cook another 30 seconds.



## 5 TOSS PASTA

Add **orecchiette**, **broccoli**, **pesto**, **pasta cooking water**, and half the **Parmesan** to pan. Toss until everything is well coated and a thick sauce has formed, 1-2 minutes. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

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

## PITCH PERFECT!

Al dente perfection is music to our ears.

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