# "LITTLE EARS" PASTA

with 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: 300





Pork Sausage



Orecchiette Pasta



Chili Flakes



Pesto (Contains: Milk)



Parmesan Cheese (Contains: Milk)

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#### START STRONG

This recipe is a great side dish at Thanksgiving dinner—it'll serve about 6 people in smaller portions. But it also works just as well as a main dish for any night, serving 2 people.

#### **BUST OUT**

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



Ingredient 6-person | 12-person

• Broccoli 8 oz | 16 oz

• Sweet Italian Pork Sausage 9 oz | 18 oz

6 oz | 12 oz

1tsp | 1tsp

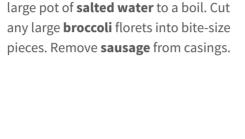
• Orecchiette Pasta

Chili Flakes

• Pesto

2 oz | 4 oz

• Parmesan Cheese 1/4 Cup | 1/2 Cup



Wash and dry all produce. Bring a

**PREP** 



**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.



Once water is boiling, add orecchiette to pot. Cook, stirring occasionally, until al dente, 9-12 minutes. Carefully scoop out and reserve 1/4 cup pasta cooking water, then drain.



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.

**PLATE AND SERVE** Transfer **pasta mixture** to a serving dish (or serve it straight from the pan). Sprinkle with remaining Parmesan and serve, letting everyone help themselves.



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.

## **HELLO WINE**



Côtes du Rhône Rouge, 2016

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