



Sausage Fusilli al Forno

with Fresh Ricotta

Family Friendly

Optional Spice

25-35 Minutes



Mild Italian Sausage, uncased



Fusilli



Baby Spinach



Shallot



Garlic, cloves



Ricotta Cheese



White Cheddar Cheese, shredded



Crushed Tomatoes



Balsamic Vinegar



Italian Seasoning



Chili Flakes



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HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Large oven-proof pan, colander, measuring spoons, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Fusilli	170 g	340 g
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Ricotta Cheese	100 g	200 g
White Cheddar Cheese, shredded	½ cup	1 cup
Crushed Tomatoes	370 ml	796 ml
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Chili Flakes 🌶️	¼ tsp	¼ tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then finely chop **shallot**.
- Peel, then mince or grate **garlic**.
- Add **ricotta** and **cheddar** to a small bowl. Season with **½ tsp salt** (dbl for 4 ppl) and **pepper**, then stir to combine. Set aside.



Cook sauce

- Meanwhile, add **shallots, garlic** and **¼ tsp chili flakes** to the pan with **sausage**. (**NOTE:** Reference heat guide.) Reduce heat to medium-low. Cook, stirring often, until **shallots** soften, 3-4 min.
- Add **crushed tomatoes, vinegar, Italian Seasoning, ½ tsp sugar** and **¼ cup water** (dbl both for 4 ppl). Season with **salt** and **pepper**. Simmer, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



Cook sausage

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **sausage**. Season with **salt** and **pepper**. Cook, breaking up **sausage** into smaller pieces, until cooked through, 4-5 min.**



Assemble and broil

- Add **fusilli, spinach** and **reserved pasta water** to the pan with **sauce**. Stir until **spinach** wilts, 1-2 min.
- Season with **salt** and **pepper**, to taste.
- Remove the pan from heat. (**NOTE:** If you don't have an oven-proof pan, transfer the mixture to a 8x8-inch baking dish at this point. Use a 9x13-inch baking dish for 4 ppl.)
- Dollop **cheese mixture** over **pasta**.
- Broil in the **middle** of the oven until **cheese** is melted and golden-brown, 5-6 min.



Cook fusilli

- Meanwhile, add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **fusilli**.



Finish and serve

- Divide **sausage fusilli al forno** between plates.

Dinner Solved!