

DINNERLY



No-Fuss Pork and Fennel Sausage Pasta with Zucchini



25 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 1 onion
- 1 zucchini
- 2 garlic cloves
- 200g penne pasta ^{1,3}
- 4 pork and fennel sausages ²
- 10g Tuscan seasoning ²
- 50g tomato paste
- 400g diced tomatoes

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tsp olive oil
- 1 tsp sugar
- 180ml (¾ cup) boiling water

TOOLS

- medium saucepan
- medium deep frypan

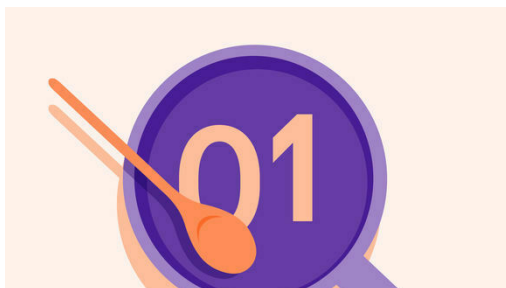
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (2), Wheat (3). May contain traces of other allergens.

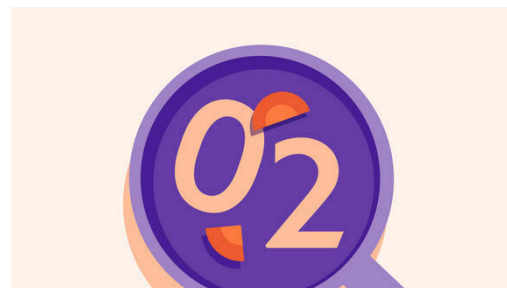
NUTRITION PER SERVING

Energy 850kcal, Fat 34.5g, Carbs 92.3g, Protein 36.3g



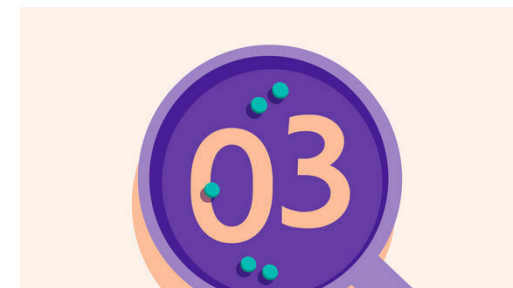
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Thinly slice the **onion**. Halve the **zucchini** lengthwise, then thinly slice. Crush or finely chop **2 garlic cloves**.



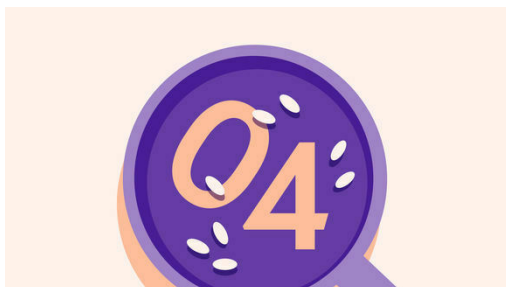
2. Cook pasta and sausages

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Drain. Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **sausages**, turning regularly, for 8 mins or until browned and cooked through. Remove from the pan.



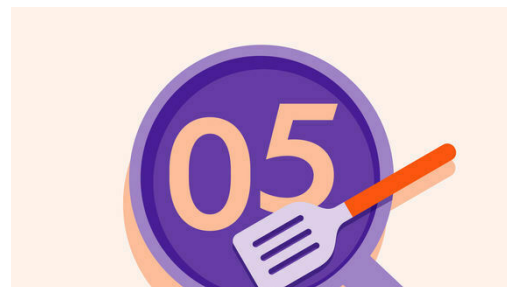
3. Soften veggies

Return the pan to medium heat. Cook the **onion**, stirring, for 3 mins or until softened. Add the **zucchini** and cook, stirring, for 1-2 mins until golden. Add the **garlic**, **half the Tuscan seasoning*** and **tomato paste** and cook, stirring, for 30 secs.



4. Simmer sauce

Add **half the tomatoes***, **1 tsp sugar** and **180ml (¾ cup) boiling water** to the onion mixture, stir to combine and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 5 mins or until slightly thickened.



5. Serve up

Thinly slice the **sausages** on an angle. Add the sausage to the sauce and cook for a further 2 mins or until warmed through. Remove the pan from the heat. Add the **pasta** to the sauce and toss to coat. Taste, then season with **salt and pepper**. Divide the **sausage pasta** among bowls and enjoy!



6. Make it cheesy

If you have any cheese in your fridge, grate some and scatter over the sausage pasta before serving.