



SIMPLE, FRESH FARM BOX MEALS

JUNE 19, 2023

Simple recipes so we can eat well & support local agriculture

Broccoletti & Chorizo Bread Crumb Pasta

YOU'LL NEED

- 1lb fresh chorizo OR spicy Italian sausage - no casing
- 1lb favorite tube-shaped pasta - ziti or rigatoni
- 1 ½ C fresh coarse bread crumbs or panko
- Chunk of pecorino, parmesan, or ricotta salata for grating
- 6 tbs olive oil - divided
- ¼ C tomato paste - (4oz can)
- Kosher salt & fresh ground pepper
- 6 cloves garlic - thin slice
- 1 Bunch of broccoletti - trim stems, coarse chop

ALL YOU HAVE TO DO

- Cook the sausage in a large pot over medium-high heat, breaking up the meat w/ the back of a spoon, until browned, 5 to 8 minutes. Using a slotted spoon, remove the sausage, leaving the fat behind.
- Add 3 tablespoons oil & the bread crumbs to the pot; season w/ salt & pepper. Cook, stirring frequently, until the bread crumbs are golden brown, 2 to 3 minutes. Transfer to a bowl.
- Cook the pasta in a large pot of salted boiling water until just al dente. Drain, reserving at least 1 cup of the pasta water.
- Meanwhile, heat the remaining 3 tablespoons olive oil in the pot, then add the garlic & cook, stirring occasionally, until it's toasted & golden brown, 2 to 3 minutes. Add the tomato paste & cook, stirring constantly, until it's a nice brick-red color & starts to stick a bit to the bottom of the pot, 2 to 3 minutes more.
- Reduce the heat to medium-low & add the broccoli rabe, then season w/ salt & pepper. Cook, stirring occasionally, until it's all wilted & bright green, 3 to 5 minutes.
- Add the pasta & chorizo back to the pot along w/ 1/2 cup of pasta water. Cook, stirring constantly, until each piece of pasta is coated nicely in the tomato-y, chorizo-y sauce.
- Serve straight from the pot (or not), w/ toasted bread crumbs & pecorino for sprinkling over

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