



Cheesy Sausage, Sundried Tomato and Linguine Bake

with Spinach and Peppers

Fresh Summer

20 Minutes



Mild Italian Sausage, uncased
250 g | 500 g



Fresh Linguine
227 g | 454 g



Sun-Dried Tomato Pesto
½ cup | 1 cup



Baby Spinach
56 g | 113 g



Mozzarella Cheese, shredded
¾ cup | 1 ½ cup



Sweet Bell Pepper
1 | 2



Sour Cream
2 | 4



Parmesan Cheese, shredded
¼ cup | ½ cup

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.

1



Prep and roast peppers

- Before starting, preheat the broiler to high.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Roughly chop **spinach**.
- Core, then cut the **pepper** into ½-inch pieces.
- Add **peppers** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Broil in the **middle** of the oven, stirring halfway through, until tender, 8-10 min.

2



Cook pork

- Meanwhile, heat a large oven-proof pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.

3



Cook pasta

- Meanwhile, once **water** is boiling, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 3-4 min.
- Reserve ½ **cup** (1 **cup**) **pasta water**, then drain and return **linguine** to the same pot, off heat.

4



Make sauce

- Add **sundried tomato pesto** to the pan with **pork**.
- Cook, stirring often, until **pesto** coats **pork**, 2-3 min.
- Season with **salt** and **pepper**.
- Remove from heat.

5



Melt cheese

- Add **sauce** from pan, **reserved pasta water**, **sour cream**, **roasted peppers**, **half the mozzarella cheese** and **spinach** to **linguine**. Toss until **spinach** wilts and **cheese** melts, 1 min.
- Sprinkle **remaining mozzarella** and **Parmesan cheese** over **pasta**.
- Broil in the **middle** of the oven until **cheese** melts, 4-5 min.

6



Finish and serve

- Divide **pasta** between plates.