

# Herby Sausage Pasta



SERVES 6



PREP TIME **15 mins**



COOKING TIME **20-25 mins**

## Ingredients

- 1 pack Carla's *Sausage Fusilli Blend*
- 2 x 400g pork sausages or use 800g sausagemeat
- 1 clove garlic
- 250g salted butter
- 25g fresh parsley
- 2 ciabatta loaves, or you can use part-baked baguettes
- 1 lemon
- 500g fusilli pasta
- 50g grated parmesan
- 2 tbsp vegetable oil
- Salt and pepper
- 200ml white wine or vegetable stock

## Instructions

- Remove your butter from the fridge and leave at room temperature to soften
- Heat a little oil in a frying pan over a medium heat
- Squeeze the meat out of the sausage skins into the pan, breaking it up with a wooden spoon so it resembles coarse mince
- Mix in half the packet of Carla's Sausage Fusilli seasoning and cook on a medium heat for about 10 minutes until the meat becomes golden and caramelised
- Preheat your oven to 200°C
- Meanwhile make your garlic butter. Finely chop or use a garlic press to mince 1 clove of garlic and mix into the softened butter with a pinch of salt and pepper, using a fork. Finely chop half of the parsley and add to the garlic butter. Reserve a tablespoon of the garlic butter for your pasta sauce later
- Slice each ciabatta or part bake roll into thick slices on a diagonal and spread one side generously with the rest of garlic butter
- When your sausage meat is looking done, stir in the white wine (or stock) and simmer until reduced by half. Add the zest and juice of the lemon. Turn the heat down to low while you cook your pasta
- Cook pasta according to the instructions on the pack. Put your garlic bread into the oven for 10-12 minutes or until turning golden around the edges. When the pasta is cooked 'al dente', drain, but reserve a little cooking water for the sauce later, then toss in the pan with your sausage meat, coating it in all the lovely flavours
- Add the reserved tablespoon of garlic butter, most of the parmesan, the remaining parsley (roughly chopped) and a few spoonfuls of the reserved cooking water to make a lovely loose, shiny sauce. Taste to check seasoning then serve with a little extra grated parmesan sprinkled over
- Plate up and serve immediately with your garlic bread, and a simple tossed salad and vinaigrette dressing. Enjoy!

Carla's product used in this recipe: [Sausage Fusilli Blend](#)

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