Sausage and Broccolini Fusilli



Pork sausage, buttery tomato sauce and bright green florets tucked among the spirals.

SERVES 4 / HOB

Prep 10 min · Cook about 15 min

Ingredients

FOR THE SAUSAGE AND SAUCE

500 g pork sausages
1 stock cube, crumbled
1 tsp balsamic glaze
3 tbsp olive oil
1 onion, thinly sliced
4 garlic cloves, thinly sliced
1 cup chicken or beef stock
1 cup crushed tomatoes

PASTA, GREENS AND FINISH

450 g dried fusilli
1 bunch broccolini
100 g butter, divided in half
A few fresh basil leaves
100 g Parmesan, for grating
Sea salt flakes and black pepper

At the stove

1. Season the sausage
Cut each sausage into 6–8 pieces. Toss with cube and glaze. Rest 5 min.

2. Build the sauce
Soften onion and garlic in oil. Brown sausage until cooked through. Add sliced broccolini stems and stock. Reduce a little, add tomatoes and simmer.

3. Cook the pasta and florets
Boil fusilli until al dente. Boil florets separately for 2–3 min in salted water with 50 g butter. Drain both.

4. Toss and serve
Finish sauce with 50 g butter. Season. Toss in fusilli, florets and torn basil. Serve with grated Parmesan.

KOOK'S SECRET

Use the whole bunch of broccolini. Slice the stems thinly for the sausage pan and keep the florets for the final toss so they hold their shape.

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The full method

01 **Season the sausage and prep the greens**

Cut each sausage into 6–8 pieces. Toss with the crumbled stock cube and balsamic glaze. Stand for 5 minutes. Slice the onion, garlic and broccolini stems thinly. Cut the tops into small florets.

02 **Brown the sausage**

Warm the oil in a wide frying pan over medium-high heat. Soften the onion and garlic with a pinch of salt. Add the sausage pieces and turn them until browned and cooked through, about 5–6 minutes.

03 **Simmer the sauce and cook the fusilli**

Stir the sliced stems into the sausage. Add the stock and let it reduce a little. Stir in the tomatoes and simmer gently. Meanwhile, boil the fusilli in salted water until tender with a little bite, then drain.

04 **Cook the florets separately**

As the fusilli finishes, drop the florets into a second pan of boiling salted water with 50 g butter. Cook for 2–3 minutes until just tender. Drain.

05 **Toss in the right order**

Stir the remaining 50 g butter into the sauce. Taste for salt and pepper. Toss in the fusilli, then gently fold in the florets and torn basil. Divide between four bowls and grate Parmesan over each one.

FROM MARK'S KITCHEN / A SWAP FOR BROCCOLINI

Bok choy works here too. Thinly slice the stalks for the sausage pan and fold in the chopped leaves at the end, just long enough to wilt.