



TABLE & TWINE



ITALIAN SAUSAGE & BURRATA PASTA

Arrabbiata



Burrata



Contains Dairy

Pasta



Contains Gluten

Sausage



Vegetables



STEP 1 Heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil. Once the sauté pan is hot, add vegetables to the pan and sauté for 3-5 minutes.

STEP 2 Add in sausage with the vegetables and sauté for an additional minute, stirring occasionally. Then, add pasta and cook for 1-2 minutes, or until hot.

STEP 3 Add enough arrabbiata sauce to coat sausage, pasta and vegetables. Cook for an additional minute, stirring occasionally.

STEP 4 Transfer your Italian sausage pasta to your preferred serving dish, then top with burrata. Serve immediately.