CREAMY BOURSIN + SAUSAGE PASTA

Baked with Roasted Tomatoes & Spinach



SERVES 4–6 • BAKE 35 MIN at 350°F

INGREDIENTS

- [ ] **Italian Sausage:** 4 links, cut into ½ inch pieces
- [ ] **Grape Tomatoes:** 4 cups
- [ ] **Fresh Spinach**: 2 cups, finely chopped
- [ ] **Boursin Cheese (Garlic & Fine Herbs)**: 1 block
- [ ] **Bow Tie Pasta:** 12 oz, dry
- [ ] **Parmesan**: *optional topping*
- [ ] **Fresh basil**: *optional topping*

DIRECTIONS

1. **Assemble.** Heat oven to 350°F. In a 9×13-inch baking dish, mix **4 sausage links cut into ½ inch pieces, 4 cups tomatoes,** and **2 cups chopped spinach**; place the **Boursin Cheese block** in the center.
2. **Bake.** Bake uncovered, check at 30 minutes. Tomatoes should soften and **sausage must reach 160°F** in the center.
3. **Cook Pasta.** While the mix is baking, cook **12 oz bow tie pasta** according to the package, then drain.
4. **Mix & serve.** Mash the tomatoes into the cheese until well combined, then toss in the cooked pasta; top with Parmesan and basil.

COOL & STORE

- **Refrigerate** in an airtight container within 2 hours of cooking. Then up to 3–4 days.
- **Freeze** in airtight, individual portions for 2 months for best texture. The pasta may soften and the sauce may separate slightly after thawing.
- **Reheat**: Thaw overnight in the fridge, then microwave covered in short intervals, stir between each, until 165°F throughout. *Add a small splash of milk or water only if the sauce needs loosening.*

QUICK TIPS

No added oil, salt or pasta water. The Sausage adds richness, and the Boursin provides enough seasoning.