

The COUNTRY GARDENS



SAUSAGE AND GREENS PASTA

INGREDIENTS:

3/4 lb penne or other pasta

5 cloves garlic

3 tbsp olive oil

1 cup red wine

1 cup grated Parmigiano-Reggiano cheese

3/4 lb sweet or spicy Italian sausage

1/2 tsp hot pepper flakes (optional)

4 plum tomatoes, diced

2 cups chopped greens—arugula, spinach, kale, chard

Cook the pasta until al dente. Drain and lightly coat with olive oil.

In large skillet, brown sausage, garlic and pepper flakes in oil. Add the tomatoes and cook, stirring frequently until all the liquid has evaporated. Add the wine and continue cooking for 3—4 minutes. Add pasta and cheese and heat thoroughly. Adjust the seasoning. Add the greens* and toss lightly before serving.

*Kale and chard may need to be cooked/heated for longer than become tender before serving.