

A recipe from



Pasta with Escarole and Sausage

Ingredients

1 1/2 pounds sweet Italian sausage, casings removed
(or bulk sausage)
1 Tbsp. Racconto chopped garlic
1 bunch escarole; torn into bite-size pieces (about 8 cups)
1/2 c. grated Parmigiano-Reggiano cheese
1/4 tsp. crushed red pepper
1 pound Racconto penne lisci
1 tsp. Racconto extra virgin olive oil
2 medium onions, cut into small dice (about 2 c.)
1 red bell pepper, seeded and cut into medium dice (about 1 c.)
1/2 tsp salt,
1 1/2 tsp. freshly ground black pepper



Preparation

Bring a large pot of water to a boil. Add the penne and cook according to directions on the package.. Drain the pasta in a colander, reserving 1 cup of the cooking water, and set aside.

While the water is heating and the pasta is cooking, heat the olive oil in a 14-inch sauté pan over medium heat. Add the onions, bell pepper, 1/2 t. salt, and black pepper, and cook until the vegetables are soft, about 4 minutes. Add the sausage and cook, breaking the pieces up with the back of a wooden spoon, until browned, 6 to 8 minutes. Add the garlic and escarole, and cook for 10 minutes longer.

Add the cooked pasta and the reserved cooking water, and stir gently to combine. Simmer just until everything is heated through, about 2 minutes.

Transfer the mixture to a large serving bowl. Add the cheese and crushed red pepper, and toss to combine. Drizzle with the extra-virgin olive oil, and serve immediately