



*Savoury Sausage
& Spinach Pasta*

A quick, colourful pasta dish that's full of flavour. Serves 4.

Ingredients:

3 cups (750 ml) dried rigatoni pasta
1 tsp (5 ml) olive oil
2 Freybe Italian-style Smoked Turkey & Chicken Sausages
1 tbsp (15 ml) olive oil
1 cup (250 ml) sliced leek or 1 cooking onion, chopped
2 cloves garlic, minced
½ cup (125 ml) roasted red sweet peppers, cut into bite-size thin strips
2/3 cup (160 ml) chicken broth
8 cups (2 L) fresh spinach, washed and patted dry
1/3 cup (80 ml) finely shredded Parmesan
¼ cup (50 ml) pine nuts, toasted
Freshly ground black pepper

To prepare:

1. Cook pasta according to package directions. Drain well. Stir in a teaspoon of olive oil to prevent it from sticking. Cover and keep warm.
2. Thinly slice sausage into diagonal rounds. Set aside. Heat tablespoon olive oil in a large skillet. Add leek or onion, and garlic. Sauté over medium heat just until slightly softened.
3. Fold in roasted pepper strips, sliced sausage and chicken broth. Bring to a gentle boil. Remove from the heat and fold in spinach just until leaves begin to wilt.
4. Toss with cooked pasta. Sprinkle with shaved Parmesan and pine nuts. Add freshly ground black pepper to taste. Serve immediately.