

# A Sutherland Belle

## Spicy Sausage, Kale & White Bean Pasta

### INGREDIENTS

- 1 pound orecchiette pasta
- 1 pound hot Italian sausage, removed from casings
- 1 yellow onion, diced
- 8 cloves garlic, roughly chopped
- 2 teaspoons dried oregano
- 2 teaspoons fennel seeds
- 1 teaspoon red pepper flakes
- kosher salt and freshly cracked black pepper
- 1 bunch Tuscan kale, washed, ribs removed and torn into bite-sized pieces
- 1 cup dry white wine
- 2 (14.5 oz.) cans of white beans, drained and rinsed
- 1 lemon juiced
- 1 cup freshly grated parmesan, plus more for topping

### INGREDIENTS

1. Cook the pasta according to the package directions. Reserve ½ cup pasta water before draining.
2. In a large skillet over medium high heat, add sausage and with a wooden spoon break into pieces. Cook the sausage for 6-7 minutes then add onions and cook an additional 5 minutes until translucent. Add garlic and spices, cook for 1-2 minutes more until fragrant.
3. Add wine and scrape up and brown bits in the pan. While the wine bubbles, add the kale and stir to combine. Cover the skillet and cook until the kale just begins to wilt, 2-3 minutes.
4. Remove lid and allow the wine to reduce until almost dry, drop the heat to medium and add pasta, cooked stovetop beans and reserved pasta water. Cook for 5 minutes and stir to combine.
5. Stir in lemon juice and parmesan cheese. Season with salt and pepper and top with additional cheese.