Anelletti Pasta with Sausage and Spinach

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pound Anelletti pasta from Trader Joe's
Olive oil
1/4 pound Italian or spicy sausage, crumbled (I used apple-pork sausage)
4 cloves garlic, minced
2 cello packages of baby spinach
1/2 cup grated Parmesan cheese

Instructions

modified from original thekitchn.com

Cook the pasta in water for about 15 minutes.
(12 minutes for al dente)

Drain and set aside.

In the same big pot you cooked the pasta in, heat some olive oil and add the sausage and garlic. Cook over low-medium heat until the sausage is cooked through.

Add the spinach and cook until barely wilted, then add the pasta and cheese and stir until all is combined and gooey - about two minutes.

Serve with extra cheese.