



Sausage & Kale Orecchetti

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Pound Italian Sausage
- Handful of Kale Leaves, finely shredded
- 1 Large Onion, 1/4" slices
- 1 Box of Orecchetti Pasta (or shells, etc..)
- 1/2 Cup Parmesan, grated
- Salt & Pepper

Instructions

I love recipes with just a handful of ingredients that combine well. For this recipe, I get the pasta water on the heat and start frying the sausage separately in a large skillet until fully cooked. I remove meat from the pan and set aside reserving the fat in the pan.

Add the pasta to the boiling water and set your timer (i keep burning my lips when i test the pasta lately)

Return the sausage pan to the stove and add onions, scrapping up and sausage that's left over. After 8 mins or so the onions were nice and brown and starting to stick. I added a little of the pasta water to loosen and let it evaporate.

When the pasta is about ready and the kale to the onions, top with a good amount of salt and cook for a min or so. Add the sausage back to the pan and continue cooking.

Drain the pasta, reserving a 1/2 cup of the cooking water. Add pasta to skillet, stir to coat, add enough cooking water to loosen up, remove from heat.
Stir in grated parmesan, stir till mixed and serve. Cheers!