Orecchiette w/ Sausage, Tomato, and Spinach

NIBBLEDISH CONTRIBUTOR

Ingredients

2 links of italian sausage (I used a turkey version)
1 can peeled tomatoes, drained and chopped
3 tbsp butter
handful baby spinach
1 onion, chopped
1 garlic clove, crushed
1 TB oregano
1 lb or so of dried orecchiette
1 tbsp olive oil
salt and pepper
frshly grated parmasean cheese, to serve

Instructions

THIS ONE IS A WINNER!

Melt the butter in a deep skillet on med high, with a little olive oil. Remove the casing from the sausage and brown the sausage and crumble in the pan. Add onion and garlic and cook until translucent, about 5-7 mins.

Meanwhile, boil the water for the pasta, and cook to package instructions. Mine took 12 mins.

Add tomatoes, spinach, and oregano to pan and season with salt and pepper to taste.

The tomatoes will form a nice base in this sauce. When pasta is done, drain and add to pan. Mix well and serve. Sprinkle with grated cheese.