

Country-Style Rigatoni

Don't stir too much after adding the beans, or they'll break up.

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 15 minutes Cooking Time: 16 minutes

INGREDIENTS:

1 TBS cooking oil
1 lb Italian sausage, mild OR hot
3 cloves garlic, minced
2 C canned low sodium chicken broth
1 head escarole, torn into 2" pieces (about 2 qts)
1 C canned cannellini beans, drained/rinsed (from 1 15-oz can)
1/3 C grated Parmesan cheese + more for serving
1/2 tsp salt
1/4 tsp fresh ground black pepper
3/4 lb rigatoni

DIRECTIONS:

In a large deep frying pan, heat oil over moderate heat. Add sausage & cook, turning, till browned & cooked through (about 10 minutes). Remove. When the sausage is cool enough to handle, cut into slices.

Put garlic and broth in pan - bring to simmer. Add escarole, cover & simmer 5 minutes. Gently stir in sausage, beans, Parmesan, salt & pepper - simmer 1 minute longer.

Meanwhile, in large pot of boiling, salted water, cook pasta till just done (about 14 minutes). Drain & toss with the sauce. Serve with additional Parmesan.

Serves: 4