

# SAUSAGE AND SWISS CHARD PASTA

Preparation: **10** mins. | Cooking: **20** mins. | Servings: **6**

## INGREDIENTS

*12 ounces uncooked orecchiette (about 2.5 cups)*  
*1/2 lb. bulk Italian sausage*  
*1/2 lb. baby Portobello mushrooms, chopped*  
*3 garlic cloves, minced*  
*1 medium fennel bulb, chopped*  
*1 bunch Swiss chard, trimmed and chopped*  
*3/4 cup grated Parmesan cheese*  
*1/2 cup chopped red onion*  
*1/2 cup pine nuts or chopped walnuts, toasted*  
*1 tbsp. olive oil*  
*1/2 tsp. salt*  
*1/4 tsp. pepper*



## INSTRUCTIONS

Cook pasta according to package directions for al dente. Meanwhile, in a large skillet, heat oil over medium heat. Cook sausage and red onion until no longer pink, 3-4 minutes, breaking into crumbles. Add fennel, mushrooms and garlic; cook until tender, 6-8 minutes. Add Swiss chard; cook and stir until wilted, 4-5 minutes longer. Drain pasta, reserving 1 cup pasta water. In a large bowl, combine pasta, sausage mixture, salt, pepper and 1/2 cup Parmesan cheese, adding enough reserved pasta water to coat pasta and create a creamy texture. Serve with remaining cheese and pine nuts.