

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## PASTA WITH GREENS, LENTILS, AND SAUSAGE

Recipe by Megan Dilley

### Ingredients:

- 16 ounces pasta, such as orecchiette, cavatappi or gemelli pasta
- Kosher salt
- 2 bunches greens, such as chard, kale, spinach or beet tops, chopped
- ¼ cup olive oil, plus more for drizzling
- 8 ounces Italian sausage, crumbled (casings removed)
- 6 cloves garlic, sliced
- 1 tsp chili flakes
- 1 cup cooked lentils
- 2 cups pasta cooking water or stock
- ½ cup fresh herbs, such as parsley or dill leaves, or a mix, coarsely chopped
- Grated parmesan cheese

### Directions:

Step 1: Cook pasta in a large pot of salted boiling water until nearly al dente. With about 30 seconds remaining, add the chopped greens and finish cooking. Reserve 2 cups pasta cooking water, drain and rinse pasta with cool water to stop cooking and toss with a drizzle of olive oil to prevent sticking. Set aside.

Step 2: Heat ¼ cup olive oil in a large skillet over medium-high heat. Cook sausage and break into small pieces. Once the sausage is cooked through and begins to crisp, about 5 minutes, add garlic and chili flakes to the pan, stirring frequently to avoid burning for 30 more seconds. Pour pasta cooking water into the skillet and scrape with a spoon to pick up the crunchy sausage and garlic bits from the bottom of the pan. Add cooked lentils, until heated through, and liquid is reduced by about half.

Step 3: Add pasta and greens to the skillet, tossing to combine with the sausage and lentil mixture until heated through and the majority of liquid has been absorbed into the pasta.

Step 4: Serve pasta, topping with fresh herb mix, parmesan, freshly ground black pepper and a drizzle of olive oil.



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