



Spicy Italian Chicken Sausage with Escarole & Beans

Serves 4-6

Ingredients:

1 tbsp	Olive oil
½ each	Spanish onion, diced
1 lb	Spicy Italian chicken sausage, removed from casings
½ cup	Dry white wine
1 cup	Cooked white cannellini beans, rinsed
1 bunch	Escarole, well washed, stems removed, and leaves roughly chopped (about 10 ounces)
½ bunch	Fresh flat-leaf parsley leaves only, chopped
¼ cup	Grated Parmesan cheese
1 tsp.	Kosher salt
½ tsp.	Black pepper

Method of Preparation:

Place a large skillet over medium-high heat and when it is hot, add the sausage. Cook the sausage, crumbling it with a fork, until it has rendered its fat and is no longer pink. Discard the fat and reduce the heat to medium-low. Add the onions, beans, escarole, parsley, kosher salt & pepper. Deglazed with white wine and simmer until the sauce has thickened, about 15 minutes. Finish with parmesan cheese.

You can serve this with your choice of pasta or over bread.

Enjoy!

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