

Bowtie Pasta with Sage and Sausage

Serves 4 to 6

An easy recipe that combines the sweet flavors of Italian sausage with the underused but delicious herb sage. Pair with a salad of arugula and fennel for a wonderful Italian meal. Ingredients with an asterisk (*) are available in the Whole Foods Market Family of Brands.

Ingredients

- 1 pound dried farfalle pasta*
- 1 tablespoon extra virgin olive oil
- 1 small yellow onion, chopped
- 1 (12-ounce) package sweet italian sausage, cut into 1/2 " slices*
- 1/2 cup dry red wine
- 1 (14.5-ounce) can diced tomatoes*
- 1 (15-ounce) can cannellini beans, rinsed and drained*
- 1 tablespoon chopped fresh sage
- Salt and pepper to taste
- 2/3 cup shredded Parmesan cheese*

Method

Cook pasta to desired doneness, drain and set aside. Meanwhile, heat oil in large skillet over medium-high heat. Add onion and sausage and cook until onions are softened and sausage is browned. Pour in wine and stir, loosening up any browned bits from the bottom of the pan. Add tomatoes and simmer 5 minutes. Reduce heat to medium, and stir in beans, sage, salt and pepper. Cover, and cook until beans are heated through. Toss with the cooked pasta and top with Parmesan. Pass additional Parmesan at the table.

From www.wholefoodsmarket.com