

# Kale Rigatoni with Sausage

## Ingredients

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1 lb Rigatoni  
1 T Salt (plus 1/2 teaspoon)  
6 T Unsalted Butter  
12 oz Italian Sausage (casings removed)  
2 c Onion (thinly sliced)  
1 c Fennel (thinly sliced)  
2 t Garlic (minced)  
2 Kale Bunches (chopped)

## Instructions

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1. In a large skillet, melt 2 tablespoons butter over medium high heat. Add sausage, cook stirring occasionally, until cooked through about 10 minutes. Transfer to a plate. Put a large pot filled with water on high heat.

2. Melt 2 tablespoons butter on medium in the same pan, add onions and fennel; cook, scraping up any browned bits, until vegetables are well browned, about 15 minutes. To the pot of boiling water add 1 tablespoon salt plus pasta and cook until al dente, about 5 minutes then turn off heat.

3. To skillet add kale, garlic, and 1/2 teaspoon salt; cook, stirring occasionally, until kale is just tender; 3-4 minutes.

4. Add pasta, sausage, 2 tablespoons butter, 1 cup pasta water. Cook over medium, gradually adding

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enough cooking water to coat pasta, about 3 minutes. Season with salt and pepper to taste and serve immediately.