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| Creamy Sausage & Spinach Pasta SkilletThis recipe can make use of Riverside’s farm-fresh spinach.C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png**Ingredients**1 tablespoon olive oil6 oz. smoked sausage (turkey, beef or chicken), sliced1 medium yellow onion, diced1 (14.5 oz.) can diced tomatoes2 cups low-sodium chicken broth1 jalapeno pepper, minced8 oz. uncooked dry pasta3 cups fresh **spinach**, roughly choppedSalt and pepper, to taste1 cup (4 oz.) shredded Monterey jack2 green onions, thinly sliced**Directions**Heat olive oil in a large skillet over medium heat. Add sausage and sauté until nicely browned, 5-7 minutes. Drain off excess fat. Add onion and cook until softened, about 5 minutes. Add diced tomatoes, chicken broth and jalapeno. Stir to combine and dissolve any browned bits off the bottom of the skillet.Stir in uncooked pasta and submerge under liquid. Cover and bring the mixture to a boil. Once boiling, reduce heat to low and simmer for 10 minutes, or until the pasta is tender, stirring occasionally.Stir in spinach, 1 cup at a time, until wilted. Maintain heat so that liquid will continue to simmer and thicken. Season with salt and pepper.Sprinkle with shredded cheese, cover and let rest for a few minutes, or until cheese is melted.Sprinkle with green onions and serve hot.Recipe: [thecomfortofcooking.com](http://www.thecomfortofcooking.com/2013/11/creamy-sausage-and-spinach-pasta-skillet.html) |

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