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| |  | | --- | | Creamy Sausage & Spinach Pasta Skillet  This 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 oil 6 oz. smoked sausage (turkey, beef or chicken), sliced 1 medium yellow onion, diced 1 (14.5 oz.) can diced tomatoes 2 cups low-sodium chicken broth 1 jalapeno pepper, minced 8 oz. uncooked dry pasta 3 cups fresh **spinach**, roughly chopped Salt and pepper, to taste 1 cup (4 oz.) shredded Monterey jack 2 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) | |