

Italian Sausage and Spinach Orecchiette

Serves: 4

Ingredients

12 oz orecchiette or other short pasta
1 Tbsp olive oil
1 lb Italian sausage, casings removed
1 bunch spinach, thick stems discarded or your favorite jarred
marinara sauce
1/4 cup part-skim ricotta cheese
2 cups Basic Marinara



Cook the pasta according to package directions. Drain the pasta and return it to the pot.

Meanwhile, heat the oil in a large skillet over medium heat. Add the sausage and cook, breaking it up with a spoon, until no longer pink, 5 to 7 minutes.

Add the spinach, season with 1/4 tsp each salt and pepper and cook, tossing for 1 minute.

Add the marinara sauce and simmer until heated through, about 3 minutes. Toss the sauce with the pasta and serve with a dollop of ricotta cheese.

With pasta, 831 calories per serving.

By Woman's Day Kitchen from Woman's Day, September 1, 2011