



Tony's Rigatoni

Ingredients:

- 1/2 lb. rigatoni
- 4 oz. cannellini beans
- 1 link hot Italian sausage, sliced thin
- 6 oz. escarole, blanched
- 3 cloves garlic, minced
- 3 oz. grape tomatoes, halved
- 1/4 cup chicken broth
- 3 oz. olive oil

Directions:

- Cook pasta in a pot of salted, boiling water for 8 to 10 minutes, then set aside and reserve about half a cup of water from the pot
- Heat olive oil in a sauté pan, then add sausage slices and garlic
- When garlic has browned, add beans, escarole, and chicken stock
- Reduce by 25%, then add salt and pepper to taste
- Add sliced tomatoes, then cook for 4 - 5 minutes
- Add cooked rigatoni to pan along with a few tablespoons of water from the pasta pot
- Stir to combine all ingredients
- Cook another 4 to 5 minutes, or until the consistency of the mix is right, then serve

