

Lemon Spinach Pasta with Sausage

Servings: 2-4 | Total Time: 20 minutes

Ingredients

8 ounces fettuccine
8 ounces turkey or pork sausage, casings removed (we use an Italian sausage but spicy sausage would be equally delicious here)
1 tablespoon olive oil
3 cloves garlic, chopped
1/4 teaspoon red pepper flakes
1/2 teaspoon dried thyme
1/3 cup white wine (we tend to use a Pinot Grigio)
Juice & zest of 1 lemon
2 cups baby spinach
2 tablespoons butter, unsalted
1/2 cup grated Parmesan cheese
Salt & pepper

Directions

In a large pot of boiling salted water, cook pasta according to package instructions, approx. 10-12 minutes. Drain the pasta, but reserve 1 cup of the pasta water.

Meanwhile, add the olive oil to a saute pan over medium heat. Add the sausage to the pan and immediately break it into small chunks with a wooden spoon; cook over medium heat until no longer pink and cooked through, about 10 minutes, stirring occasionally so it doesn't stick.

To the sausage, add the garlic, red pepper flakes, thyme, salt, and pepper to taste, and cook for another minute until the garlic is no longer raw.

Then, add the white wine, lemon zest, and juice to the pan, and simmer until the liquid is reduced by half, about 4 minutes. Stir the baby spinach into the sauce and cook until it is barely wilted, 1-2 minutes more.

Add 2 tablespoons of the reserved pasta water and the butter to the pan, and turn off the heat once the butter has melted. Then, add the pasta, as well as the Parmesan cheese, and toss everything to coat the pasta with the sauce. If it seems a little dry, add more pasta water, 1 tablespoon at a time, until the sauce seems silky and coats the pasta evenly.

Serve the pasta with additional Parmesan cheese, if desired.