

Pesto Macaroni with Italian Chicken Sausage and Cauliflower

4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 30 minutes

Windy Meadows Family Farm Italian Chicken Sausage, thawed
Della Casa Pasta Macaroni, kept frozen until immediately before cooking
Texas Farm Patch Cauliflower, outer leaves and core removed, washed
Agua Dulce Lettuce, root ball removed
Gundermann Acres Watermelon Radish, washed, ends trimmed
Farmhouse Kitchen Spinach Pesto, stirred well before use
Farmhouse Kitchen Creamy Dijon Vinaigrette, shaken or stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Bring 8 cups of water to a boil in a large pot. Meanwhile, prepare the vegetables. Chop the cauliflower into small florets (about 1" pieces) and set aside. Tear the lettuce leaves into bite sized pieces. Wash, dry, and add lettuce to a bowl. Cut the watermelon radish in quarters and slice quarter into triangles, as thinly as possible. Add radishes to the bowl with lettuce and set aside.

STEP 2 Preheat a large (12" or greater), high-sided skillet or saute pan over medium heat. When the pan is hot, add 1 tbsp. oil, followed by the Italian chicken sausage. Use a wooden spoon to break up the sausage into small bite sized pieces. Cook the sausage, stirring occasionally, until just cooked through, approximately 5 minutes. Add the cauliflower florets and stir to combine with the sausage. Cook the cauliflower for an additional 7-10 minutes until tender. Reduce the heat to low and cover with a lid to keep warm.

STEP 3 When the water reaches a boil, add 2 tbsp. salt, followed by the frozen macaroni. Gently stir and separate pasta. Cook the pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Using a ladle or measuring cup, reserve about 1/2 cup of the pasta cooking water. Next, drain the pasta in a colander and then add the pasta to the pan with the sausage and cauliflower.

STEP 4 Increase the heat under the saute pan to medium. Add the spinach pesto and stir to combine with the pasta, cauliflower and sausage. Add 1/4 cup of the pasta cooking water to the pan and stir. The starch in the water will create a slightly creamy sauce and will thicken as you combine it with the pasta. Stir in additional pasta cooking water until the sauce reaches your desired consistency. Season with salt and pepper to taste.

STEP 5 Toss the lettuce leaves and radishes with half of the creamy dijon vinaigrette. Season with salt, pepper, and additional vinaigrette to taste.

STEP 6 To serve, spoon the pesto macaroni onto serving plates. Serve with a side of dressed salad. Enjoy!