

## Pasta with Sausage and Arugula

Ingredients	Instructions
<ul style="list-style-type: none"><li>• 10 oz pasta (rigatoni or your favorite)</li><li>• 2–3 links spicy Italian sausage, casings removed</li><li>• 6 cups fresh arugula</li><li>• 2 garlic cloves, finely diced</li><li>• 2 small red onions, sliced into ½” wedges</li><li>• 1 fennel bulb, sliced into ½” wedges</li><li>• 6 tbsp olive oil, divided</li><li>• Juice of 1 lemon (or 2 tbsp)</li><li>• Salt and pepper, to taste</li><li>• Grated Parmesan for serving</li></ul>	<ol style="list-style-type: none"><li>1. <b>Cook Pasta:</b> Boil the pasta in salted water until al dente. Reserve ½ cup of pasta water and drain.</li><li>2. <b>Brown Sausage:</b> In a large skillet, heat olive oil over medium heat. Add the sausage, breaking it apart, and cook until browned and cooked through.</li><li>3. <b>Add Garlic:</b> Stir in garlic: cook for about 1 minute until fragrant.</li><li>4. <b>Combine:</b> Add the arugula to the skillet and toss until just wilting. Then add the pasta and a squeeze of lemon juice. Mix well, adding small amounts of the pasta water, if necessary, to create a light silky sauce.</li><li>5. <b>Serve:</b> Season with salt and pepper to taste, top with grated parmesan and serve immediately.</li></ol>