



savage daughter
pasta with purpose

ORECCHIETTE WITH SAUSAGE & SPINACH

INGREDIENTS

- 1 pkg. Savage Daughter™ Orecchiette
- 16 oz. ground Italian sausage
- 2 TBSP extra virgin olive oil (EVOO)
- ½ medium onion - chopped
- 4 cloves garlic - minced
- ½ tsp Dijon mustard
- ½ c. dry white wine
- 3 c. (packed) fresh baby spinach
- 2 TBSP fresh basil
- Salt & Pepper to taste
- Freshly grated parmesan cheese for serving

INSTRUCTIONS

1. Prepare pasta according to package;
2. Add EVOO to a deep skillet and sauté onions on medium-high heat until transparent (about 3 min);
3. Add sausage and cook 8-10 minutes until cooked through & nicely browned. Remove all but 2 TBSP of excess fat from skillet;
4. Reduce heat to medium, add garlic and mustard. Cook about 30 seconds;
5. Pour in wine and cook until reduced by half (1-2 min);
6. Add spinach & basil, toss until spinach has wilted;
7. Add drained pasta and stir;
8. Season with salt & pepper as needed. Serve immediately with freshly grated parmesan.

from *Salt & Lavender: Everyday Essentials* cookbook

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www.savagedaughterpasta.com





The Savage Daughter™ tree symbolizes the savage in each survivor of domestic violence. She was trampled to the ground, re-established her roots, spread her branches, and has grown into the embodiment of empowerment. She is grounded in peace, gratefulness, and love. Her branches provide shelter for the timid and the tired. Her tenacious determination is the model for those about to become the mighty.

Savage Daughter™ Pasta supports survivors of domestic violence by providing employment opportunities for survivors and by donating a portion of our profits to local organizations.

Use the code **STAYSAVAGE** online at www.savagedaughterpasta.com to receive a 10% discount on your next purchase of fresh, premium pasta! (Limited to first 25 customers)