

One-Pot Sausage, Kale, and White Bean Pasta

SERVES Serves 4

WHY THIS RECIPE WORKS



To translate this hearty pasta meal into a one-pot operation, we start by browning sausage, and then we add aromatics, herbs, and convenient canned white beans. We use chicken broth to flavor the pasta, letting it simmer right along with the other ingredients, and the pasta in turn thickens the sauce as it cooks and releases starch. Adding the kale in two stages ensures that some stays pleasantly al dente while the rest melts into the sauce. Finally, grated Pecorino Romano cheese adds richness and salty tang.

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 1 pound hot Italian sausage, casings removed, sausage broken into 1/2-inch pieces
- 1 onion, chopped fine
- 1 (15-ounce) can cannellini beans, rinsed

INSTRUCTIONS

- 1** Heat 1 tablespoon oil in Dutch oven over medium-high heat until just smoking. Add sausage and cook until lightly browned all over, 5 to 7 minutes. Add onion and beans and cook, stirring occasionally, until onion is lightly browned, about 5 minutes. Stir in garlic, fennel seeds, oregano, and pepper flakes and cook until fragrant, about 30 seconds.

- 6** garlic cloves, minced
- ½** teaspoon fennel seeds
- ½** teaspoon dried oregano
- ⅛ - ¼** teaspoon red pepper flakes
- 3** cups chicken broth
- 1** cup water
- 8** ounces (2 1/4 cups) orecchiette
- 12** ounces kale, stemmed and chopped
- 1** ounce Pecorino Romano cheese, grated (1/2 cup), plus extra for serving
- Salt and pepper

2 Stir in broth and water and bring to boil.

Stir in orecchiette and half of kale. Cover, reduce heat to medium, and simmer for 4 minutes. Without stirring, place remaining kale on top of orecchiette. Cover and continue to cook until kale is just tender, about 4 minutes longer.

3 Stir to incorporate kale into orecchiette.

Simmer, uncovered and stirring occasionally, until most liquid is absorbed and orecchiette is al dente, 3 to 6 minutes. Off heat, stir in Pecorino and remaining 1 tablespoon oil. Season with salt and pepper to taste. Serve with extra Pecorino.