

The Snag Co & Real Pasta Recipe

Ingredients

1 packet angel hair pasta Real Pasta
1 tablespoon olive oil
2 large cloves garlic, minced
250 grams Calabrese sausage meat
1 each, yellow and red capsicums, thinly sliced
½ a bunch fresh Rainbow chard, finely chopped
1 teaspoon Khmeli Suneli Georgian spice
½ cup pasta water
Pink salt and freshly ground black pepper
2 teaspoons toasted pine nuts
½ cup finely grated firm cheese
½ cup finely diced garlic chives garnish
1 loaf Zand Turkish bread served on the side



Instructions

Cook the pasta in a large pot of salted boiling water until tender, (see package for cooking times).

Drain, reserving ½ cup of the pasta water. Set aside.

Heat the oil in a large frying pan over medium heat.

Add the garlic, sauté for 30 seconds, toss in hand pulled chunks of sausage meat to brown, about 1 minute only.

Careful not to over cook.

Add the sliced capsicum sauté for 2 minutes.

Add the chard stem and greens, sauté until the chard is tender but retains its bright color.

Season with the Khmeli Suneli Georgian spice

Add the ½ cup reserved pasta water and stir sauce until it comes together.

Check for seasoning and add salt and pepper to taste.

Toss in pasta and stir till evenly combined.

Serve immediately garnished with pine nuts, garlic chives and grated cheese

Serve with slices of Zand Turkish bread.

A Taste of Plenty recipe from Kathrin at Lavish Foods NZ.

Special thanks to this recipes' contributors:

Louise & Brian at Real Pasta, pasta.

Silvio at Abundant Backyard, Rainbow Chard.

Bruno at The Snag Co, Calabrese sausages.

Southern Belle Orchard, red & yellow Peppers.

Jill & Chris at Mount Eliza Cheese, Farmhouse Cheddar

Bert at Katikati Frantoio, olive oil.

Owen at Guy's Spices, Khmeli Suneli Georgian spice

Peter & Jasmin at Heatherdale Produce, garlic and garlic chives.

Taha at Zand Kitchen Turkish bread.

Trixie at the Tauranga Farmers Market.

