

Premio Beans and Greens Sausage Ragout

Recipe:

1 tbsp extra virgin olive oil

1 sweet yellow onion, Walla Walla or 1015, peeled and diced

1 (16 oz) PKG. Premio Mild Italian Sausage, sliced into ½” slices

3 cloves garlic, minced

1 tsp thyme

½ tsp red pepper flakes

1/3 cup Chardonnay

1 cup red seedless grapes, halved

1 (16 oz) can Cannelloni Beans, drained and rinsed

2 (10 oz) bags baby spinach

1 tsp each, salt and freshly ground black pepper

½ tsp freshly grated lemon zest

2 tbsp balsamic vinegar

Heat olive oil in large stock pot when hot add onion and Premio Mild Italian Sausage and cook and stir for five minutes. Add garlic, thyme and red pepper flakes and cook and stir for 1 minute. Add Chardonnay and stir and break up any brown bits from pot. Stir in grapes and Cannelloni beans and cook for 2 minutes, then stir in baby spinach and cook until greens have just wilted, about 2 minutes. Stir in salt, pepper, lemon zest and balsamic vinegar. Spoon into 6 serving dishes and enjoy!