

# ORECCHIETTE WITH SAUSAGE, CHARD, AND PARSNIPS

1 lb dried white beans, such as Great Northern, cannellini, or navy

$\frac{3}{4}$  pound orecchiette

1 tbsp olive oil

$\frac{3}{4}$  pound sweet Italian sausage, casings removed

1  $\frac{1}{2}$  pound parsnips, peeled and cut into  $\frac{1}{4}$  inch quarters

2 bunches Swiss chard, tough stems and ribs removed, thinly sliced

$\frac{1}{2}$  cup grated Parmesan cheese (2 oz), plus more for serving

Salt, pepper, crushed chili flakes to taste

In a large pot of boiling salted water, cook pasta according to package instructions. Reserve 1 cup pasta water, then drain pasta and return to pot.

In a large skillet, heat oil over medium-high heat. Add sausage and cook, breaking meat up with wooden spoon until browned, 3 minutes. With slotted spoon, transfer sausage to pot that contains pasta. Add parsnips to skillet and sauté until softened and browned, 5 minutes. Add chard and cook until wilted, 2 minutes. Transfer mixture to pot and toss. Add Parmesan and enough pasta water to create a light sauce that coats pasta. Season with salt, pepper, and chili flakes. Serve with additional Parmesan.

Serves 4

Modified from Everyday Food