



**Pasta with Olives, Arugula, Herbs  
And Chicken Apple Sausage**  
(serves 6)

3 ½ tsp minced garlic  
¼ - ½ tsp of dried hot red pepper flakes  
¾ cup extra-virgin olive oil  
¾ cup finely chopped pitted green olives  
3 Tbs finely chopped drained bottled capers  
¾ cup finely chopped fresh flat leaf (Italian) parsley  
¾ cup shredded fresh basil leaves

1 pound fresh chicken apple sausage, casings removed  
1 pound ziti rigatti  
2 cups fresh baby arugula  
Freshly grated Parmesan

In a skillet cook the garlic and the red pepper flakes in ½ cup of the olive oil over moderately low heat, stirring, for 1 to 2 minutes or until the garlic is softened but has not browned. Stir in the olives and the capers, and cook the mixture, stirring, for 1 minute. Stir in the chopped parsley and the basil, remove the skillet from the heat, and season the sauce with salt and black pepper. Transfer the olive mixture to a bowl and set aside. Add a small amount of the remaining olive oil to the skillet and add the sausage breaking up the clumps and continue to cook over moderate heat until cooked through. Set aside.

In a kettle of salted water cook the pasta until it is al dente, drain it well, and in a bowl toss it with the sauce, the chicken apple sausage, the arugula and the Parmesan. Sprinkle with more Parmesan and top with a couple sprigs of basil.