

Wine & Dine WITH ELYSE WINERY

Spaghetti with Hot Italian Sausage & Fresh Spinach

Richard Caggiano
Caggiano Sausages

3-4 Caggiano Hot Italian Sausages (If you can't take the heat, substitute some or all of the Hot Italian Sausages with Caggiano Sweet Italian Sausages)

2 tablespoons olive oil

½ large onion – chopped

4 cloves garlic – sliced

½ cup white wine

1 28 ounce can whole San Marzano tomatoes – crushed a little with your hands

1 pound spaghetti

1 pound spinach - coarsely chopped (Richard prefers the more full-flavored mature spinach rather than baby spinach)

Handful of grated parmesan cheese

Remove the sausage meat from their casings. In a large sauce pan, over medium-high heat, brown the sausage in olive oil. After it starts to brown, add the onion and continue to cook. Add garlic and cook until meat is browned, being careful not to burn onion or garlic. Add white wine, cook to reduce a bit – about 5 minutes. Add tomatoes, reduce heat to medium, and simmer for 20 to 30 minutes.

While sauce is simmering, cook spaghetti in salted boiling water as directed on package. Drain.

Add spinach to sauce and cook only for a couple of minutes to just wilt the spinach. Add spaghetti to sauce and toss to combine. Serve in a large pasta bowl, top with parmesan cheese and drizzle with some additional olive oil.