



Peach  
 Dish  
  
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## Sausage, Apple and Kale Pasta

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Olive oil, as needed  
8 ounces smoked beef kielbasa, bias cut 1/2" pieces  
3 ounces onion, sliced thinly  
1 clove garlic, minced  
3 ounces kale, cleaned and cut or torn into 1" pieces  
Kosher salt, to taste\*  
Black pepper, to taste\*  
1/4 cup half and half  
1 each apple, small, sliced thinly  
1 ounce grated Parmesan

\*Ingredients not included in your PeachDish box.

## Sausage, Apple and Kale Pasta

Recipe Courtesy of Chef Seth Freedman, Forage & Flame

1. Please read entire recipe card before beginning.
2. Bring a large pot of salted water to the boil.
3. While the water is warming, heat a large skillet over medium heat, add a small amount of olive oil, and place the sausage in the pan. Brown on all sides. Remove from skillet to a plate or rimmed dish.
4. Add olive oil as needed to add to the rendered sausage fat, and lightly coat the pan. Stir in the onion, and garlic, and cook 2 to 3 minutes. Add kale. Season with salt, pepper. Continue to cook, while stirring occasionally, until tender. Reduce heat to low, and add the half and half and apple. Return sausage slices to the pan.
5. Drain the pasta thoroughly, then add to the pan with the rest of the veggies to heat through.
6. Season to taste with salt and pepper. Plate and top with grated Parmesan and a drizzle of olive oil. Serve and Enjoy!

Yield: 2 servings

Preparation Time: 15 minutes

Cook Time: 30 minutes