

rapini and sausage pasta for 2

A hearty pasta with lots of flavour!

INGREDIENTS

1 bunch fresh rapini
2 Tablespoons olive oil
2 vegan sausages, sliced diagonally into half-inch pieces (*I like Gusto brand Montreal Smoked Meat flavour for this, available at Green Root in Rossmore*)
1/2 onion, sliced
4 cloves garlic, sliced thin
1 jar sundried tomato pesto, approx 1/2 to 3/4 cup
1/2 cup hazelnuts
1 hot pepper (optional), sliced thin
1 Tablespoon vegan parmesan
salt to taste
6 to 8 oz of spaghetti

DIRECTIONS

1. Trim the rapini ends and steam just until bright green. Drain, reserving some of the liquid and roughly chop. Set aside.
2. Spread the hazelnuts on a baking sheet and toast at 375F for about 8 minutes or until lightly browned. (I use a toaster oven for this) Remove, cool slightly and pulse in a food processor until ground but still chunky, about the size of dry lentils. Set aside.
3. Heat the oil into a large skillet on medium heat. Saute the sausage until nicely browned. Add the onions and garlic (and optional hot pepper) and saute until soft.
4. Set a large pot of salted water on high heat, and add the spaghetti when boiling.
5. Add the pesto and a little of the rapini water to make a nice thick sauce.
When the spaghetti is almost done, add the rapini to the sauce. Add salt to taste.
6. Drain the spaghetti when cooked to taste, and put into a large bowl. Add the sauce and rapini, along with the ground hazelnuts, and toss with the spaghetti.
7. Sprinkle with vegan parmesan and serve.