



# NOW AVAILABLE CHICKEN SAUSAGE

ITEM #	ITEM	PRICE
92074	Chicken Rope Sausage with Tomatoes and Parmesan	\$3.49/lb

## SAUSAGE RECIPE: *Chicken Sausage, Parmigianna-Reggiano & Brussels Sprouts Pasta*

Item #	Amount	Ingredients	Method
92074	4 cups	Sliced Chicken Sausage	<ul style="list-style-type: none"> <li>• Blanch and shock brussels sprouts, cut in half.</li> <li>• Blanch and shock the pasta in lightly salted water.</li> <li>• In a large sauté pan render the chicken sausage in the oil.</li> <li>• Add the sprouts and when they start to brown, add the garlic and shallots and sweat until tender.</li> <li>• Add the wine and reduce by half.</li> <li>• Add pasta and re-therm to serving temp.</li> <li>• Season with salt and pepper.</li> <li>• Plate in large deep platter and drizzle with some oil, garnish with the Reggiano.</li> </ul>
66790	1 cups	Parmiggiana-Reggiano	
99057	6 cups	Cleaned Brussels Sprouts	
36320	2 lbs	Organic Penne	
54875	4 oz	Extra Virgin Olive Oil	
42526	to taste	Fresh Ground Pepper	
11530	2 cups	White Wine	
99905	1/2 cup	Diced Shallots	
99711	1/2 cup	Sliced Garlic	
26771	to taste	Kosher Salt	