

Creamy Linguine with Polish Sausage and Spring Vegetables

Rose Product used: Polish Sausage



Rose Packing Company

Ingredients:

Balsamic Molasses Marinade:

32 ounces (2 pounds) fresh Italian sausage
4 large croissants, cut into 1-inch cubes
4 whole eggs
3 cups heavy cream
¼ cup (2 ounces) goat cheese
1 cup julienned sun-dried tomatoes packed in olive oil
½ cup chopped pitted Kalamata olives
½ cup pignoli nuts (pine nuts), toasted
¼ cup chopped fresh oregano
2 tsp salt

Sauce:

¼ cup (2 ounces) Boursin cheese
1 cup heavy cream
1 cup chicken stock
¼ cup stone ground mustard
Salt and pepper to taste

To make:

Heat grill to medium-high heat; grill sausage until no longer pink in center. Cut into ½-inch slices. Meanwhile, cook pasta in hot salted water just until

barely al dente; drain well and set aside. Combine cream and Boursin in large saucepan; heat until cheese begins to melt. Purée with immersion blender until smooth. Stir in spinach, red peppers, hazelnuts and sage; cook and stir until spinach is wilted. Add sausage and pasta to sauce; stir in chicken stock. Bring to a high simmer; cook and stir until pasta is tender.

NOTE: Boursin is a soft unripened French triple crème cheese. It has a rich, mild flavor that has been infused with garlic and herbs. Look for it in the deli section of larger supermarkets.

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Recipe by Chef Kenny J. Gilbert