

IMV Italian Sausage, White Beans, Petite Tomatoes and Arugula

DeNittis



- 1 tsp Olive Oil (pommace or blend)
- 1 lb Il Mondo Vecchio Fresh Italian Hot Sausage or Nonno's Italian Sausage (Bulk)
- 1 – 13 – 15 oz Can White Beans or Navy Beans
- 1 Each Small Onion, peel, slice into strips (Julienne)
- 4 each Garlic Cloves, (Sliced)
- 1 Pint Cherry or Teardrop Tomatoes (Garden Fresh Best)
- ½ Cup White Wine
- 1 Cup Stock (scratch made or canned low sodium chicken or vegetable)
- 2 Cups Arugula (washed/rinsed)
- 1 Dash Crushed Red Hot Pepper Flakes
- Sea Salt and Cracked Black Pepper to taste.
- Toasted or Grilled Slices of Chibatta or Sourdough Rolls or Loaf

In a skillet: Heat the oil, add the sausage. Allow to begin to brown, add in the onions and garlic and cook until softened. Add in the tomatoes cook until softened. Add in the white wine and let simmer and reduce by half. Add in the white beans and the crushed red pepper flakes and cook for 2 minutes. Add the stock and reduce the heat to a very low simmer, stirring occasionally. Cook for 15 minutes and fold in the arugula. Adjust seasoning with sea salt and pepper. Serve with warm toasted or grilled bread.