



ITALIAN SAUSAGE WITH CANNELLINI BEANS AND PARSLEY PESTO

INGREDIENTS

PESTO:

2 cups Italian parsley leaves (about 2 bunches)
2 Tbsp. pine nuts
2 cloves garlic
7 Tbsp. olive oil
1 tsp. salt
2 Tbsp. grated Parmesan cheese
2 tsp. lemon juice

BEANS:

4 Tbsp. pure olive oil | large red onion, thinly sliced
3 cloves garlic, minced
1 Tbsp. balsamic vinegar
1 Tbsp. lemon juice
1 tsp. salt | 1/4 tsp. pepper
3, 15 oz. cans Cannellini beans, drained
1 and 1/4 cups chicken broth

SAUSAGES:

12, 4 oz. Italian sausages
2 Tbsp. pure olive oil

GARNISH:

1/4 cup Italian parsley leaves, finely chopped
1/4 cup grated Parmesan cheese

DIRECTIONS

FOR THE PESTO:

Wash and dry the parsley leaves. Place the pine nuts in a small sauté pan over medium heat. Toast them, stirring frequently, until they are golden brown, about 3-4 minutes. Transfer to a baking sheet and cool to room temperature.

Place the garlic and pine nuts in a food processor and process them together until they resemble a coarse paste. Scrape down the sides of the bowl and add the parsley. Process until the parsley is finely chopped. With the machine running, drizzle in the olive oil. Stop and scrape down the sides again. Add the salt, Parmesan cheese and lemon juice and pulse until all the ingredients are incorporated. Set aside.

FOR THE BEANS:

Heat the olive oil in a large braising pan over medium high heat. Add the sliced onions and stir to coat with the olive oil. Turn the heat down to low and cook, stirring occasionally, until the onions are translucent and tender, about 10-12 minutes. Add the garlic and cook another 10 minutes. The onions should be caramelized and starting to brown. Stir in the balsamic vinegar, lemon juice, salt and pepper.

Add the beans and the chicken broth. Bring the beans to boil, then turn the heat to low and simmer for 5-10 minutes until the beans are heated through and some of the broth has reduced.

FOR THE SAUSAGES:

Bring a large pot of water to a boil. Poke each sausage a few times with a fork. Cook the sausages for 6 minutes, then remove with a slotted spoon and place on a baking sheet to cool for a few minutes.

Heat the olive oil in a large sauté pan over medium heat. Add the sausages and cook, browning them evenly on all sides.

TO FINISH AND SERVE:

Divide the beans among six deep bowls. Divide the pesto among the beans and swirl it into the beans. Place two sausages on top of the beans and pesto and garnish with the chopped parsley and Parmesan cheese.

RECIPE BY SARAH SCOTT, CHEF & CULINARY CONSULTANT

To view the recipe online and order wine, please visit silveradovineyards.com/recipes.

PAIR WITH SILVERADO VINEYARDS SODA CREEK RANCH 2017 ZINFANDEL