



**RELAX! ... IT'S JUST DINNER.**

## **Beans and Greens**



**Serves: 4**

**Cook Time: 15-20 minutes**

### ***Shopping list:***

- 8 ounces penne pasta
- 4 links smoked Polish sausage
- 2 tablespoons olive oil
- 3 cloves garlic, crushed
- 1/4 cup pesto
- 1/2 cup white wine
- 1 small can black beans, undrained
- 2 cups torn arugula leaves
- 1 pint grape tomatoes, halved
- Salt and pepper to taste
- 4 ounces crumbled goat cheese

***Recipe:***

1. Bring a large pot of lightly salted water to a boil. Place penne in the pot, cook for 8 to 10 minutes, until al dente, and drain.
2. In a skillet over medium heat, cook the sausage until evenly brown. Cool and slice.
3. Heat the oil in a large sauté pan over medium heat, and cook the garlic 1 minute, until lightly browned. Mix in sausage, pesto, and white wine. Cook and stir until heated through. Mix in beans with some of the liquid and arugula, and cook until arugula is wilted. Stir in the tomatoes, and cook until heated through. Toss with pasta, season with salt and pepper, and finish with goat cheese to serve.