

**Shopping List:**

16 oz. bag Garofalo farfalle  
Extra virgin olive oil, as needed  
1 red chili pepper  
1 garlic clove, unpeeled  
2 bunches broccolini  
4 italian sausages  
Salt, to taste  
Parmesan cheese, grated

**Cooking Instructions:**

Add a small amount of oil to the bottom of a large pan and place the sausages in it. Add water until the sausages are halfway submerged and cook over medium heat. While that is cooking, start the farfalle following package directions. While the sausage and pasta are cooking, remove the tougher part of the stems of the broccolini and add them to a tall pot with plenty of olive oil, garlic, chili pepper, and salt. Cover and heat over a very low flame. After about 10 minutes, you'll want to turn the sausages over and cook until the water has completely evaporated and the sausages are browned on both sides. Remove sausages and slice into ½ inch pieces. Add your sausages, cooked broccolini, and drained psta to a large serving bowl and toss. Top with parmesan cheese.