

Rigatoni with sausage, rosemary, and kale



See how Bon Appétit Food Director Carla Music turns Element Hotels into her very own BA Test Kitchen as she creates three go-to recipes to maintain a bit of her routine while on the road.

Sturdy greens, savory protein, and pasta (with a bit of cheese, of course) come together to make a comforting meal set to satisfy your appetite any night of the week.



Recipe by **Carla Music**, Food Director, Bon Appétit

Ingredients

- 1/4 cup extra-virgin olive oil
- 12 oz. hot or sweet Italian sausage, casings removed (about 3 links)
- 4 garlic cloves, thinly sliced
- 1 bunch kale (Tuscan, Red Russian, or curly), leaves torn into 2" pieces
- Kosher salt; freshly ground peppe
- 1 lb. rigatoni or other wide tubular pasta
- 1/2 cup grated Parmesan cheese, plus more for serving
- 2 tbsp. unsalted butter
- 1 lemon, cut into 4 wedges

Instructions

Prep Time: 8 minutes | **Total Time:** 22 minutes

1. **HEAT** oil in a large skillet over medium-high.
2. **ADD** sausage and **COOK**, **SMASH** down and **BREAK** it up with a wooden spoon and **STIR** occasionally until browned. and just barely cooked through, 5–6 minutes.
3. **TRANSFER** to a plate; **RESERVE** drippings in skillet.
4. **ADD** garlic to skillet and cook over medium, stirring, until aromatic, 1 minute.
5. **ADD** kale, **SEASON** with salt and pepper, and **COOK**, partially covered, **TOSS** occasionally, until kale is wilted, 6–8 minutes.
6. If pan looks dry, **STIR** in **SPLASH** of pasta water to keep things moving.
7. Meanwhile, **COOK** pasta in a large pot of boiling salted water, **STIR** occasionally, until very al dente, about 3 minutes less than package directions.
8. **SCOOP** out about 2 cups of pasta cooking liquid using a coffee cup
9. **DRAIN** pasta; **RETURN** pasta to pot.
10. **SCRAPE** in kale mixture and place over medium heat.
11. **ADD** half of the pasta liquid and **COOK**, **TOSS** often, until pasta is al dente and is thickened, about 4 minutes.
12. **ADD** another 1/2 cup pasta cooking liquid along with butter
13. **GRADUALLY ADD** 1/2 cup cheese, **STIR** and **TOSS** until butter and cheese are melted and a glossy sauce forms that lightly coats pasta.
14. **THIN** with more pasta cooking liquid if needed (you may not need all of it).
15. **TASTE** and **SEASON** with salt and pepper, if needed.
16. **TOSS** to combine, then mix in reserved sausage.

Vegetarian Adaptation: Use 1 lb. roughly chopped fresh mushrooms (such as shiitake) in place of the sausage. Or, use a vegan sausage.

Gluten-Free Adaptation: Use gluten-free rigatoni, or serve sausage-kale mixture over polenta (1 cup uncooked polenta for 4 servings).



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