

Luigi's Little Italy

102 Cherry Street
Seattle

www.seattleslittleitaly.com

Chef Luigi DeNunzio

Polenta with Sausages & Ceci (Serves 4)

4 Italian Sausages (sliced)

1 ½ cup of stone-ground polenta (cornmeal)

3 bunches of assorted greens (Kale, Escarole, Mustard Greens) or whatever you enjoy

1½ cup of Parmigianino Reggiano Cheese (grated)

3 cloves of garlic peeled & chopped

½ can of garbanzo beans (drained)

1 can San Marzano Tomatoes

In a tall pot bring 24 oz of salted water & 8 oz of milk to boil. Pour in polenta and lower heat to medium and stir with wooden spoon for approx. 17 minutes or until the polenta comes off the pot walls.

Taste for seasonings and add 1 cup of cheese.

Set aside.

In tall pot place 24 oz of water to boil and add chopped greens for approx. 10 minutes. Drain

In sauté pan place 1 T of olive oil and heat to smoking point. Add 3 cloves of chopped garlic, cook for 2 minutes, add sausages and cook until done, add 1 cup garbanzo beans, 1 cup of San Marzano tomatoes, drained greens, Season w/ salt, pepper and rosemary.

Put polenta on a serving board, top with greens & sausage mixture.

Sprinkle left over Parmigianino –Reggiano Cheese and serve.