



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## Vegetables, Pasta and Sausage in Broth

- 2 tsp. Olive oil
- 8 oz mild Italian Turkey Sausage
- Kosher Salt and freshly ground pepper to taste
- 1 large onion, chopped
- 2 large garlic cloves, peeled and crushed
- ½ cup MONTICELLO VINEYARDS ESTATE GROWN MERLOT
- 3 cups low-salt chicken broth
- 3 cups water
- 2 celery ribs, chopped
- 2 carrots, peeled and chopped
- 2 bay leaves
- 1 sprig parsley
- 1 to 1 ½ cups chopped tomatoes with juice (canned is fine)
- 1 small bunch Swiss chard or kale
- 1 (15-ounce) can of beans (red kidney, cannelloni or great northern)
- 4 ounces pasta, such as small shells, cooked to firm al dente
- Fresh lemon juice to taste

Heat 1 tsp. oil in a large pot over medium heat. Add the sausage and cook until browned and reserve. In same pot add 1 tsp oil and cook onion and garlic, when onion is translucent and the garlic is aromatic, add the wine and deglaze pot, reduce wine to almost dry.

Add broth, water, celery, carrots, bay leaf, parsley and tomatoes. Partially cover and simmer 10 minutes or so before returning the sausage to the pot. Skim off any oil or scum that comes to the top. Simmer until vegetables are moderately soft, but before they become mushy - the exact time depends on the size of the vegetables.

Meanwhile, cut the tough rib out of each chard leaf; cut leaves crosswise into ½ inch thick ribbons. Rinse well in several changes of water. Also, rinse and drain beans.

Ten minutes before serving, add to the pot the chard, beans and pasta, which should be just enough time to cook the chard and thoroughly heat the beans and pasta. Total cooking time should be 20-30 minutes.

Taste and adjust seasoning; add brightness with a squeeze of lemon juice. Serve with crusty bread and of course: Serves 6

### A Glass of MONTICELLO VINEYARDS Estate Grown Merlot

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