

SAUSAGE & SAGE BREADCRUMB PASTA

Take a packet of pasta shapes and cook in plenty boiling water, with a chicken stock cube added, as per packet instructions. Heat a glug of olive oil in a non-stick frying pan and sauté 2 cloves, with some finely chopped fresh sage and a handful of breadcrumbs. Stir until breadcrumbs become well coated and crusty. Remove from the pan and set aside. Heat a little more oil in the pan and add our sausage meat (cut into small pieces), stir frying until cooked. Add the sage breadcrumb mixture and a large handful of spinach leaves. Stir until the spinach is wilted and stir through the drained pasta. Sprinkle with fresh parmesan and serve immediately.