



## Sweet Sausage with Garlic Swiss Chard



Prep Time

10 mins

Cook Time

15 mins

Total Time

25 mins

### Ingredients

- 1 pound sweet Italian sausage casing removed
- 2 cloves of garlic minced
- 1 bunch Swiss Chard about 6 stalks, chopped
- 2 tablespoons butter
- 1/4 cup chicken stock
- 3-4 cups of cooked penne pasta

### Directions

1. In a large sauté pan cook sausage over medium high heat until fully cooked, about 3-5 minutes.

2. Remove sausage from pan and keep warm.
3. Turn down heat to medium.
4. Add garlic to sauté pan and cook for about 1-2 minutes until tender.
5. Next add in Swiss chard, cooking for 3-4 minutes until tender.
6. Add butter and melt.
7. Add chicken stock, bring to a slow boil and let sauce cook for about 1-2 minutes.
8. Add cooked pasta and toss to mix ingredients.
9. Sprinkle with shredded Parmesan cheese if desired.