

FRIARIELLI CON SALSICCE

bitter greens and pork and fennel sausage



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INGREDIENTS

— Available at Mediterranean Foods

- 4 Italian fennel sausages
- 400g Antica Napoli friarielli
- 3 tbsps extra virgin olive oil
- 1 tsp red pepper flakes
- salt to taste
- 2 garlic cloves, peeled and left whole

METHOD

1. Heat a large frying pan over medium-high heat with olive oil and garlic, when the garlic starts to sizzle, place your sausages in the pan.
2. Brown the sausages on all sides.
3. Once the sausages are cooked and have browned poke them a few times with a fork to let the juices out.
4. Add the friarielli to the pan with the sausages.
5. Serve with peperoncino oil and crusty bread.

Buon Appetito!

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