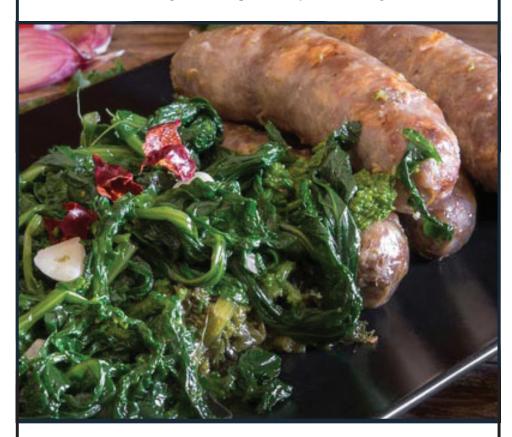
# MEDITERRANEAN. FOODS 1990

# FRIARIELLI CON SALSICCE

bitter greens and pork and fennel sausage



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# FRIARIELLI CON SALSICCE

### INGREDIENTS



- 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!



