

WEEKNIGHT TURKEY SAUSAGE PRIMAVERA

healthy-ish!

INGREDIENTS

1 lb turkey sausage
1/2 cup roasted red peppers, **CHOPPED**
1/2 red onion, **CHOPPED**
1 cup cherry tomatoes, **HALVED**
2 tbsp garlic, **CHOPPED**
2 cups kale, **ROUGH CHOPPED**

4 tbsp evoo
1 tsp crushed red pepper
grated parmesan cheese
4 tbsp chives, **CHOPPED**
1 box dried pasta

With the new year upon us, and the overindulgence of the holiday season behind us, it's time to give our bodies a little break here and there and be a little more health conscious with our eating. This Mediterranean Turkey Sausage is just the right thing to combine a lighter meal without sacrificing full-on flavor. We love the use of bowtie noodles here, but feel free to swap out whatever shape you want.

INSTRUCTIONS

Begin by bringing a large pot of water to a boil on high heat, and following the directions, cook your pasta until tender. Drain the water and toss pasta with a little bit of oil, then hold pasta to the side.

Place a large skillet over medium-high heat and add the EVOO into it. Once hot, add the sausage and crumble until cooked through. Add the red onions, garlic, cherry tomatoes and red peppers to the skillet and saute them until fragrant and softened.

Add the kale and toss the veggies around while cooking the kale. Add the pasta and crushed red pepper to the skillet and mix well with all the veggies. Season with salt and pepper, and add some additional EVOO if needed to bring it all together.

Finish on top with a nice sprinkling of grated parmesan cheese and some fresh chopped chives.

JANUARY OX BOX

Well, we made it through another year. I spent the holidays at the shop, meeting some of you, helping with cooking advice, cutting prime ribs, and assembling sandwiches. So while most of you are going back to work all refreshed and rejuvenated, this is my time to rest and reflect on 2023.

I find myself thinking about the top meals I made last year - the dishes that really stand out. This is a space for me to talk about home cooking, so here's the greatest things I cooked for my family and friends, in no particular order:

1. Taco Burgers: Not gonna lie - I saw this on TikTok and was intrigued. Burgers are one of my favorite foods in the entire world, so when I saw a video that combined a bomb burger with a bomb taco, it was all over for me. Plus, I knew my kids were going to love it. Search it on TikTok and find yourself a tutorial and make this ASAP. My lesson for next time: build it like a burger - use burger condiments but just build it like you would a taco. So darn good.
2. Oven Roasted Chicken: I am on a never-ending quest to create the perfect oven-roasted chicken without fancy restaurant tools. You would think this would be an easy meal - but there's a trick to it - you need to get the temperature just right, ensure the chicken doesn't get too dry, baste the bird to get a golden-brown like a pic on a Williams Sonoma catalog - you get it. The best I've gotten so far is: spatchcock always, place in the middle of the oven top of potatoes, some root vegetables, place on , and cook at 350 degrees for 40-50 minutes, and baste every 15 minutes.
3. Pork Crown Roast: This meal was one for the record books. Our team was all together in a house in Mill Creek, opening Rare Society number four. It was freezing cold, a few days before the grand opening, and we decided to cook this epic dinner. Snake River Farms gifted us a pork crown roast, and our corporate chef Mark grilled it on top of this tiny Weber grill that was at house. It was amazing. Ben, our wine director, broke out some nice bottles, I grilled some veggies, and all ten of us enjoyed a really great meal. Good times. And really good meat.

Looking ahead, I'm really excited to experiment with dumplings. I've done a mini-tour of Convoy and love all the iterations and styles up there - I want to do our spin at the restaurants and at home. At Fort Oak for holiday lunches we made a shu mai with shrimp and lamb. I'm officially inspired.

Here's to more cooking and more good meals in 2024.

Chef B. Wise

WHAT'S IN THE BOX

- SPICY BEEF SAUSAGE**
- MEDITERRANEAN TURKEY SAUSAGE**
- BUTCHER'S GROUND BEEF**

- WINTER SPICED WHOLE CHICKEN**
- RIBEYES**
- MOLE CHICKEN THIGHS**