



# Just Recipes.

## Sausage, Lentils and Radicchio with Salsa Verde

A happy and hearty marriage of earthy flavors, brightened by a lively salsa.

### Ingredients

Serves 4 to 5

¼ cup [60 ml]	olive oil
4	thick pork and fennel sausages (or any other pork sausage you like, about 4.5 oz [125 g] each), squeezed from skins
2	baby fennel bulbs, cut into thin wedges
1	onion, finely chopped
2	garlic cloves, finely chopped
2 tsp [10 ml]	fennel seeds
1 cup [250 ml]	red wine
2 cups [500 ml]	(2 cups) beef stock
12 oz [340 g]	small green puy lentils, rinsed thoroughly
1	fresh bay leaf
3	thyme sprigs
1	radicchio, larger leaves coarsely torn, heart cut into 8 wedges
½ cup [125 ml]	coarsely chopped flat-leaf parsley

### Salsa verde

1 oz [30 g]	crustless sourdough bread, coarsely torn
¼ cup [60 ml]	milk
2 tbsp [30 ml]	salted capers, rinsed and drained
4	anchovy fillets
2	garlic cloves, finely chopped
1	lemon, finely grated rind and juice
1¼ cups [310 ml]	flat-leaf parsley (firmly packed)
¾ cup [180 ml]	extra-virgin olive oil

### Method

For salsa verde, soak bread in milk until soft, squeeze excess milk from bread (discard milk) and add to food processor. Add remaining ingredients except oil, process to combine, then add oil in a steady stream, processing to combine. Season to taste, set aside.

Heat half the oil in a frying pan over high heat, add radicchio wedges and sear just 30 seconds per side. Remove and set aside. Lower heat to medium, add sausage and cook, breaking up with a spoon, until browned (2-3 minutes), remove from pan and set aside. Add fennel wedges, cook until browned, about 4 minutes total. Set aside.

Meanwhile, heat remaining oil in a casserole over medium-high heat, add onion, garlic and fennel seeds and stir occasionally until onion is tender (3-4 minutes). Deglaze with wine, simmer until reduced by half (2-3 minutes), add stock and 750ml water, bring to the simmer. Add lentils, bay leaves and thyme, bring to the boil, then simmer until liquid is absorbed and lentils are tender, 20 to 25 minutes.



Recipe Credit: Emma Knowles, Australian Gourmet Traveller Magazine

Photo Credit: Marie Asselin

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*Sausage, lentils and radicchio with salsa verde, continued*

Add sausage and fennel wedges, simmer until sausage is cooked through (1-2 minutes). Stir through torn radicchio leaves. Serve hot in large bowls, topped with one or two radicchio wedges, a sprinkling of parsley and a generous serving of salsa verde.

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