



SLOW COOKER TUSCAN SAUSAGE AND WHITE BEAN RAGU



When the temperature drops, the perfect meals are warm, flavorful and ideally super easy to make. This ragu checks all the boxes and is especially delicious when enjoyed alongside our Carneros Chardonnay or our Reserve Pinot Noir Rosé. Serves 6

***Wine Pairing:* Chandon Chardonnay Carneros, Reserve Pinot Noir Rosé**

- 2 (28-oz) cans whole San Marzano tomatoes
- 1/2 of a sweet onion, finely chopped
- 4 cloves garlic, minced or grated
- 3 tablespoons tomato paste
- 1/2 cup red wine
- 2 teaspoons dried basil
- 2 teaspoons dried oregano
- 2 bay leaves
- 1 1/2 teaspoons each salt and pepper
- 1 pound ground spicy Italian sausage
- 1 bunch Tuscan kale, roughly chopped
- 3 cups cooked white beans
- 1 pound gnocchi
- 2 tablespoons butter
- Fresh basil and parmesan cheese

Using your hands, crush the tomatoes over the bowl of a 4- to 8-quart slow cooker. Add the onion, garlic, tomato paste, wine, basil, oregano, bay leaves, salt and pepper. Give everything a good stir.

Roll the sausage into very tiny, bite size balls. Add the sausage to the slow cooker as you go. Gently stir the sausage into the sauce. Cover the slow cooker and turn on low. Cook for 6 to 7 hours. Stir in the kale and white beans. Turn the heat to high, cover and cook 20 to 30 minutes.

Meanwhile, cook the gnocchi according to the package directions and then toss with the butter, some of the fresh basil and parmesan.

To serve, divide the gnocchi among plates or bowls. Top with the ragu and then garnish with the basil and parmesan. Enjoy!

Recipe by Half Baked Harvest