

# Whole Wheat Pasta with Sausage, Leeks, and Fontina



## Ingredients

Ш	0.3 teaspoon pepper black freshly ground
	1 cup less-sodium chicken broth fat-free
	2 ounces fontina shredded
	4 ounce sausage sweet italian
	2 cups leek chopped
	1 tablespoon olive oil
	2.5 teaspoons salt divided
	9.5 ounces savoy cabbage shredded

	6 quarts water	
	1 pound penne pasta whole wheat uncooked	
Equipment		
	pot	
	dutch oven	
Directions		
	Bring 6 quarts water and 2 teaspoons salt to a boil in a large stockpot. Stir in pasta; partially cover, and return to a boil, stirring frequently. Cook 8 minutes or until pasta is almost al dente, stirring occasionally.	
	Drain.	
	While pasta cooks, heat olive oil in a Dutch oven over medium-high heat.	
	Remove casing from the sausage.	
	Add sausage to Dutch oven; cook 2 minutes or until lightly browned, stirring to crumble.	
	Add leek; cook 2 minutes or until leek is soft, stirring frequently.	
	Add cabbage; cook 2 minutes or until cabbage wilts, stirring frequently.	
	Add remaining 1/2 teaspoon salt, broth, and pepper; bring to a boil. Reduce heat, and simmer 15 minutes or until vegetables are very tender.	
	Add pasta to Dutch oven, tossing well to coat; bring to a boil. Reduce heat, and cook 1 minute, stirring constantly, or until pasta is al dente.	
	Remove from heat; stir in cheese.	
	Serve immediately.	
Nutrition Facts		
	54 000/	
PROTEIN 15.81% FAT 29.87% CARBS 54.32%		

### **Properties**

Glycemic Index:25.17, Glycemic Load:1.69, Inflammation Score:-7, Nutrition Score:11.39782603409%

#### **Flavonoids**

Apigenin: 0.31mg, Apigenin: 0.31mg, Apigenin: 0.31mg, Apigenin: 0.31mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Kaempferol: 1.15mg, Kaemp

#### Nutrients (% of daily need)

Calories: 407.22kcal (20.36%), Fat: 13.28g (20.44%), Saturated Fat: 4.44g (27.73%), Carbohydrates: 54.35g (18.12%), Net Carbohydrates: 46.96g (17.08%), Sugar: 3.97g (4.41%), Cholesterol: 25.33mg (8.44%), Sodium: 1403.33mg (61.01%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 15.82g (31.63%), Vitamin K: 46.61µg (44.39%), Fiber: 7.39g (29.56%), Vitamin C: 17.85mg (21.64%), Vitamin A: 1030.14IU (20.6%), Folate: 57.37µg (14.34%), Manganese: 0.25mg (12.65%), Copper: 0.24mg (12.07%), Calcium: 119.49mg (11.95%), Vitamin B6: 0.22mg (11.22%), Selenium: 7.6µg (10.85%), Vitamin B1: 0.16mg (10.75%), Phosphorus: 93.06mg (9.31%), Magnesium: 34.85mg (8.71%), Vitamin B12: 0.41µg (6.77%), Potassium: 223.18mg (6.38%), Iron: 1.13mg (6.28%), Zinc: 0.93mg (6.21%), Vitamin B3: 1.09mg (5.47%), Vitamin B2: 0.08mg (4.79%), Vitamin E: 0.71mg (4.74%), Vitamin B5: 0.31mg (3.09%)