

RIGATONI, SAUSAGE AND RED SAUCE

BY: SASHA GRUMMAN

RECIPE:

- 1 POUND DE CECCO RIGATONI PASTA
 - 3 T OLIVE OIL (SPLIT INTO 2 T AND 1 T)
 - 2 EA GARLIC CLOVES, PEELED & CRUSHED
 - 1 EA RED BELL PEPPER, THINLY SLICED
 - 12 EA TAGIASCA OLIVES, PITTED & HALVED
 - 3 EA SWEET ITALIAN SAUSAGE, OUT OF THE CASING
 - 1 EA JAR RAO'S PASTA SAUCE
 - 2 T GRATED PARMIGIANO-REGGIANO
 - TT SALT & PEPPER
 - 1C RESERVED PASTA WATER LIQUID
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STEPS:

1. BRING A 4-6 QUART POT OF SALTED WATER TO A BOIL
2. ADD PASTA TO THE BOILING WATER AND STIR OCCASSIONALLY FOR 12-14 MINUTES (YOU CAN ALSO DEFER TO THE DIRECTIONS ON THE BOX!)
3. WHILE THE PASTA IS COOKING, START THE SAUCE IN LARGE SAUCEPAN
4. ADD 2 TABLESPOONS OF OLIVE OIL AND GARLIC CLOVES TO THE SAUCEPAN ON MEDIUM HEAT
5. WHILE THE GARLIC TOASTS, ADD THE BELL PEPPERS AND COOK UNTIL SLIGHTLY SOFTENED
6. ADD THE OLIVES AND MIX THOROUGHLY
7. REMOVE THE GARLIC CLOVES
8. ADD THE SAUSAGE AND COOK THROUGH ON MEDIUM HIGH HEAT (BE SURE TO BREAK UP ANY CHUNKS THAT ARE BIGGER THAN BITE SIZED)
9. ONCE THE SAUSAGE IS COOKED, ADD THE FULL JAR OF RAO'S PASTA SAUCE AND MIX THOROUGHLY
10. ADD THE PASTA AND A CUP OF PASTA WATER TO THE SAUCEPAN AND BRING TO A SIMMER
11. REDUCE THE SAUCE UNTIL GLOSSY AND PASTA IS COOKED TO YOUR LIKING
12. TURN OFF HEAT, ADD THE LAST TABLESPOON OF OLIVE OIL AND MIX WELL
13. PLATE INTO BOWLS AND SPRINKLE EACH BOWL WITH PARMIGIANO REGGIANO AND SERVE!