

Recipe Name Rigatoni with Italian Sausage

Serves 4

<u>Ingredients</u>

1pkt Otway Pasta Company Fresh Rigatoni – 400g

2 tbs Olive Oil

300g Italian Sausage, skins removed

200g Tomato puree

30g Grated parmesan

2 tbs Chopped parsley

Salt and pepper to taste

Method

Put a large pot of water on to boil and frying pan on medium heat

Add 1 tbs olive oil, add the chopped onion fry for 2-3 minutes

Add the Italian sausage, fry and and break up into similar sizes to the rigatoni.

Once the sausage is cooked through add the tomato puree and bring to a low simmer.

Add rigatoni to boiling water and cook for 3.5 minutes. Once cooked drain and add to the pasta sauce.

At this point if you would like a looser sauce add some of the pasta water.

Turn off heat and let rest for 1 minute. Add grated parmesan, remaining olive oil, parley and salt and pepper to taste

Gently toss to combine. Enjoy ©

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