

Pasta with Sausage and Tomatoes

2 tablespoons olive oil

1 medium sweet onion, diced

1 pound sweet Italian sausage (stuffing from 4 links)

Parsley, Basil, Oregano, Garlic, Red Pepper Flakes, Salt

1 35 oz can imported Italian tomatoes or large bowl of fresh chopped tomatoes

1 pound mezzì rigatoni

Mozzerella and parmesan

1. Heat olive oil in medium sauce pan over medium-high heat. Add onion and saute, stirring occasionally with a wooden spoon until softened and translucent, about 5 minutes.
2. Add sausage meat, spices, salt. Cook, stirring occasionally until sausage is browned, approximately 10 minutes.
3. In large bowl, crush tomatoes with your hands then add them with their juices to the pan. Add 1/2 cup of water and bring to a simmer. Turn heat to low and let simmer until thickened, about 45 minutes. At the very end of cooking, tear t basil leaves into pieces with your hands and stir into the sauce.
4. While sauce is cooking, bring a large pot of salted water to a boli and add mezzì rigatoni. Cook uncovered over high heat until al dente (10-12 min)
5. Drain the pasta and toss with half the sauce, add grated mozzereila. Dish out into individual serving plates, top with a little more sauce, garnish with the remaining basil leaves torn by hand and parmesan and serve.