

Cooking With Rania

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Pasta with Farm Market Tomatoes and Sausage

- Extra virgin olive oil
- 1 pound spicy Italian sausage (chicken or turkey sausage may be substituted)
- casings removed
- 1 medium onion – chopped
- 3 cloves garlic – chopped
- ½ cup dry white wine
- 4 – 5 medium homegrown tomatoes – cored and cut into large dice
- Coarse salt and freshly ground black pepper to taste

- 12 ounces dried rigatoni – cooked al dente

- 1 bunch arugula – tough stems removed and coarsely chopped – about 1 ½ - 2 cups
- ¼ cup chopped fresh basil
- ¾ cup freshly grated Parmigiano-Reggiano

DIRECTIONS

In a large skillet heat the oil and add in the sausage meat, breaking up the large pieces, and cook until lightly browned. With a slotted spoon, transfer the meat to a bowl.

Add the onion and the garlic to pan and sauté until the onion is tender. Add in the wine and simmer for about 1 minute.

Add the tomatoes and season with salt and pepper to taste. Simmer the sauce for 20 minutes or until thickened. Stir in the sausage meat and cook until heated through, about 1 minute longer.

Once the rigatoni is cooked al dente, drain and immediately add the hot pasta to the sauce and toss well.

To serve the pasta:

Add the arugula and basil to the pot and toss well. Drizzle with a little fruity olive oil. Sprinkle with cheese and serve immediately.

Serves: 6