

RIGATONI WITH SAUSAGE



- 2 tablespoons of Nocellara EVOO
 - 1 tablespoon of Milanese Gremolata
 - Olive Oil
 - 1 cup of chopped yellow onions
 - 1 ½ lbs of sweet Italian sausage
 - 1/2 cup of spinach
 - Kosher salt and ground pepper
 - ½ teaspoon Red pepper flakes (optional)
 - 1 cup of white wine
 - 1 cup of heavy cream
 - 2/3 cup of half and half
 - 2 tablespoons of tomato paste
 - 1 lb. of rigatoni pasta
 - ½ up of chopped fresh parsley
- 1 cup of grated Italian Parmesan cheese

Heat Nocellara EVOO in a skillet over medium heat, add onions and sauté until tender, add sausage and cook for 6-7 minutes until browned, add Milanese Gremolata Olive Oil, spinach and red pepper flakes. Add a pinch of salt, pepper and pour in the white wine. Bring to boil and lower the heat, add heavy cream, half and half and tomato paste. Cover and let simmer over low-medium heat for 15 minutes, until sauce it thickened.

In a large pot, boil water and add 2 tablespoons of salt. Cook rigatoni until it is al dente – Drain pasta and add to the sauce, stir to coat evenly. Let the pasta sit in the skillet so it absorbs some of the sauce. Before serving add Italian Parmesan cheese and stir in parsley. Serve hot.