

# PENE

## *Penne with Italian Sausage*



### **Ingredients for the sauce:**

- ¼ cup olive oil
- 1 medium onion diced
- 1.5 pounds bulk Italian sausage
- 4 cloves garlic sliced
- ½ tsp crushed red pepper flakes optional
- 2 28 ounce can plum tomatoes hand crushed or blender pulsed
- ½ cup dry white wine
- salt and pepper to taste

### **Ingredients for the remaining items:**

- 1 pound penne pasta or ziti, rigatoni, etc
- 1 pound mozzarella shredded, divided
- 1 pound ricotta
- ½ cup Pecorino Romano grated

### **Method for the sauce:**

1. In a large pan or pot, sauté the onion in olive oil for 3 minutes over medium heat. Add the sausage and break it up with a wooden spoon, and cook until browned. Add the garlic and cook for 2-3 minutes or until fragrant. Add the red pepper flakes and cook for 30 seconds.
2. Add the wine and turn the heat to high. Once the wine mostly evaporates, turn the heat to medium and add the tomatoes. Bring to a simmer, stirring occasionally. Season with salt and pepper to taste. Let the sauce simmer on low.

### **Method for assembly:**

1. Preheat oven to 375F, and set a rack to the middle level.
2. While the sauce is simmering, bring a large pot of salted water to boil (2 tablespoons kosher salt per gallon of water). Cook pasta until 2 minutes less than al dente.
3. Prepare a 9" x 13" baking dish by placing a ¼-inch thick layer of sauce on the bottom.
4. Place 4 cups of sauce into a large bowl and add the pasta, and add the ricotta, Pecorino Romano, and ¾ of the shredded mozzarella. Mix well.
5. Pour the pasta into the baking dish. Top with a thin layer of sauce and the remaining mozzarella. Bake for 25 minutes or until browned on top. For extra color broil for 1-2 more minutes but watch carefully! Wait at least 10 minutes before eating so that the pasta settles.