



Creamy Sausage Cherry Tomato Pasta



Ingredients:

- 1 pound penne pasta or rigatoni, ziti, etc.
- 1 ½ pounds bulk Italian sausage
- ¼ cup extra virgin olive oil
- 1 medium onion diced
- 3 cloves garlic sliced
- ½ teaspoon crushed hot red pepper flakes
- ½ cup dry white wine
- 1 pound of cherry tomatoes (about 2 heaping cups)
- 1 cup heavy whipping cream or half in half (more or less depending on desired texture)
- ½ cup Pecorino Romano grated, plus more for serving
- ¼ cup packed basil leaves, hand torn

Method:

1. Bring a large pot of salted water to boil.
2. Heat a large pan to medium and add the sausage, cooking until browned while breaking up with a wooden spoon (about 10 minutes). Remove the sausage and set aside.
3. Turn the heat to medium-low and add the olive oil and onion. Cook the onion until soft (about 3-5 minutes). Then add the garlic and cook for 1 minute more or until aromatic. Add the chili flakes and cook for an additional 30 seconds more.
4. Next, turn the heat to medium-high and add the wine and cook for 2-3 minutes or until reduced by about half.
5. Meanwhile, cook your pasta until 1 minute less than al dente.
6. While the pasta is cooking add the tomatoes to the pan and bring the sauce to a boil then lower to a simmer. After the tomatoes break down a bit (about 5 minutes). Using a potato masher or the back of a spoon, smash the tomatoes. Then add the sausage back to the pan and continue cooking at a simmer.
7. Add the dairy to the sauce and stir well and/or toss to coat. Cook for 30- 60 seconds more then remove the pan from the heat. Add in the Pecorino Romano and if the sauce is too dry add more dairy a bit at a time to loosen it up.
8. Taste test and adjust salt levels if required. When satisfied with the taste add in the basil and serve with more Pecorino Romano cheese on the side.