

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Penne with Spicy Italian Sausage

Sometimes, pasta dishes all seem to run together and seem the same. Here's one with enough zing you won't confuse it with others! This dish takes no time to fix...

*1 lb ripe tomatoes
12 oz dried penne pasta
1 Tbsp light olive oil
1 Tbsp chile oil or Peperoncini sott'Olio
8-12 oz fresh spicy Italian sausage
1 tsp minced garlic
1 tsp red pepper flakes (optional)
2 Tbsp chopped fresh flat-leaf parsley
zest of 1 lemon
½ cup freshly grated Parmigiano-Reggiano
kosher salt and freshly ground black pepper
more chopped flat-leaf parsley for garnish*

Score the bottom of the tomatoes using a paring knife. Drop into boiling water for 30 seconds, then quench in ice water. Peel tomatoes, then core and roughly chop; retain. Meanwhile, cook pasta according to directions.

Remove sausage from casing; or, boil sausages for a few minutes to firm up, then cool a bit and slice across into ¼-inch rounds. As pasta cooks, heat oils in frying pan and fry the sausage. When sausage is browned, add tomatoes, garlic, pepper flakes and parsley. Heat gently for a minute or two. Add grated cheese and stir to combine, then season to taste.

Drain pasta and toss it with sauce to coat. Serve immediately with parsley garnish.

Yield: Four servings

Preparation time: 10 minutes

Cooking time: 20 minutes, counting the pasta

