

## **Acadian Rigatoni**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

Author: Susan Rich, Laura Russell

Prep Time: 10 minutes    Cooking Time: 28 minutes

### **INGREDIENTS:**

1 TBS cooking oil  
1 lb hot Italian sausage, or andouille sausage (casings removed) cut in 1" pieces  
1 onion, chopped  
2 ribs celery, chopped  
1 large green bell pepper, chopped  
2 garlic cloves, chopped  
1 1/2 C canned crushed tomatoes in thick purée (16 oz can)  
1 1/4 tsp salt  
1/2 tsp fresh ground black pepper  
3/4 lb rigatoni

### **DIRECTIONS:**

In a large frying pan, heat the oil over moderate heat. Add the sausage and cook, stirring, for 3 minutes.

Stir in onion, celery, green pepper & garlic. Cover pan & cook over moderately low heat, stirring occasionally, till vegetables are soft (about 10 minutes).

Add tomatoes, salt & black pepper. Cover & simmer 15 minutes longer.

In large pot of boiling, salted water, cook the rigatoni till just done (about 14 minutes). Drain & toss pasta with the sauce.

Serves: 4