

## **Cavatappi with Pepperoni**

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes

Cooking Time: 24 minutes

### **INGREDIENTS:**

4 oz pepperoni sausage, thinly sliced, slices cut in half

2 TBS olive oil

1 onion, chopped

1 green or red bell pepper, chopped

2 garlic cloves, minced

1 1/2 C canned tomatoes, with juice (one 16-oz can)

3/4 tsp salt

3/4 lb cavatappi, or another tubular pasta

3 TBS chopped flat leaf parsley

### **DIRECTIONS:**

In large frying pan, sauté pepperoni over moderate heat till lightly browned (about 3 minutes). Transfer to paper towels to drain. Pour off fat from pan & wipe pan clean.

In the same pan, heat the oil over moderately low heat. Add onion & pepper - cook, stirring occasionally, till soft (about 10 minutes) Add garlic & cook, stirring, for 30 seconds. Stir in the tomatoes with their juice, breaking them up. Add salt - cover & simmer 10 minutes over low heat.

In a large pot of boiling, salted water, cook cavatappi till just done (about 13 minutes). Drain & toss with the sauce, the pepperoni & the parsley.

Serves: 4