

## **Rigatoni with Sausage and Tomato Cream Sauce (for 4)**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Italian

Author: Susan Rich, Laura Russell

Prep Time: 10 minutes

Cooking Time: 25 minutes

### **INGREDIENTS:**

1 TBS olive oil  
1 1/2 lbs hot Italian sausage, casings removed (optional: mild sausage)  
1 onion, chopped  
3 garlic cloves, minced  
1/3 C dry white wine  
1 1/2 C canned crushed tomatoes in thick purée (from a 15-ounce can)  
1/2 tsp salt  
1/2 tsp fresh ground black pepper  
1/4 C fresh parsley, chopped  
1 C light cream  
1 lb rigatoni  
Grated parmesan cheese, for serving

### **DIRECTIONS:**

In large frying pan, heat oil over moderate heat. Add sausage & brown (about 5 minutes). With slotted spoon, remove sausage from pan. Save 1 TBS fat.

Reduce heat to moderately low. Add onion & garlic - cook, stirring occasionally, till onion is translucent (about 5 minutes). Add the wine & cook till it almost evaporates, (about 5 minutes). Stir in sausage, tomatoes & salt. Simmer, covered, for 10 minutes. Add pepper, parsley & cream.

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

### **Wine Recommendation:**

A Chianti Classico Riserva - look for a wine with a few years of age; it will be mellower & will complement the sauce better than a younger wine could.