

Penne with Italian Sausage and Broccoli Rabe

Serves 4

Prep Time: 5 minutes

Cook Time: 15 minutes

Ingredients

4 sweet or spicy Italian sausages (about 1 1/3 lb total), casings removed

1/2 bunch broccoli rabe, trimmed, coarsely chopped (about 2 cups)

2 garlic cloves, chopped

1/2 cup dry white wine

1 1/4 cups tomato passata

10 oz penne

2 tbs freshly shredded Pecorino cheese



Method

1. Heat a large heavy skillet over medium-high heat. Add sausages and cook, breaking meat up with a spoon, for about 6 minutes, or until golden brown. Add broccoli rabe and garlic and cook for about 4 minutes, or until broccoli rabe leaves are wilted. Add wine and then passata, bring to a simmer, and cook for about 3 minutes, or until liquid is reduced by one-fourth.
2. Meanwhile, add penne to a large pot of boiling salted water over high heat and cook, stirring often, for about 8 minutes, or until al dente. Drain, reserving about 1/2 cup cooking water.
3. Add penne to sauce and toss to coat, adding enough reserved cooking water to thin sauce to desired consistency. Season with salt and pepper. Sprinkle with cheese and serve.