



Sausage and Mushroom Rigatoni

Ingredients

3 ounces crimini mushrooms
6 ounces rigatoni
2 spicy sausage links, quartered
One half of a large tomato, chopped
2 ounces of parsley
3 ounces of olive oil
Salt and pepper to taste
2 oz. Pecorino Romano

Preparation

In a pot of salted, boiling water, add rigatoni. Cook to directions on box.
Drain & set aside. Reserve pasta water.
In a heated pan – cook sausage until fully browned. Remove from pan.
Remove excess grease from pan.
Add olive oil, mushrooms, and tomatoes.
Add ¼ cup of pasta water, let mixture reduce (5-6 minutes, until mushrooms are cooked).
Add sausage, let cook for another 5 minutes.
Add rigatoni.
Season with salt, pepper & parsley.
Before serving, add cheese.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

