

Italian Sausage Pasta

Type: **Serving Recipe**

Yield: **4 portions**

Quantity and Unit	Ingredient or Recipe	Prep Notes
4.0 oz	extra virgin olive oil	
12.0 oz	italian pork sausage	
1.33 tbl	peeled garlic	minced
8.0 oz	red onion	1/4" dice
8.0 oz	diced tomato	
8.0 oz	heavy cream	
2.0 oz	basil, fresh	
12.0 oz	farfalle pasta	dry weight
4.0 oz	parmesan cheese, shredded	

Method

- Cook pasta according to directions.
- Cool completely.
- Add oil to hot saute pan (medium heat)
- Dice onion and add to pan with minced garlic, sautee 1-2 minutes
- Add diced sausage to pan and sautee until lightly browned
- Add diced tomato and chopped basil and let simmer 1-2 minutes.
- Reduce heat and stir in heavy cream, but don't boil
- Add pasta to pan to mix and place in dish
- Top with parmesan