

Rigatoni Campagnolo

Ingredients

1/2 lb. Italian sausage
1/4 cup extra virgin olive oil
1/2 cup minced yellow onion
1 med. red bell pepper – julienne
2 cloves garlic – minced
1/4 cup dry white wine
4 cups canned whole peeled tomatoes – minced, undrained
1 pinch crushed red pepper
salt and pepper – to taste
1 lb. Rigatoni pasta – cooked al dente
1/4 cup grated fresh Pecorino Romano cheese
2 Tbls. torn fresh basil leaves
4 oz. Caprino cheese OR other goat cheese – crumbled

Directions

Remove sausage from the casing and break into chunks.

Cook sausage in olive oil over medium heat until browned slightly. Add onion and peppers sauté until softened. Add garlic and cook for 1 minute. Add wine and allow to simmer for 3 minutes. Add tomatoes and red pepper; season with salt and pepper. Bring to a boil over high heat, stirring constantly. Reduce heat to medium-low and simmer until thickened.

Stir in pasta, Romano, and basil and simmer for 3 minutes. Portion onto plates and top with the crumbled goat cheese.