

pasta rustica

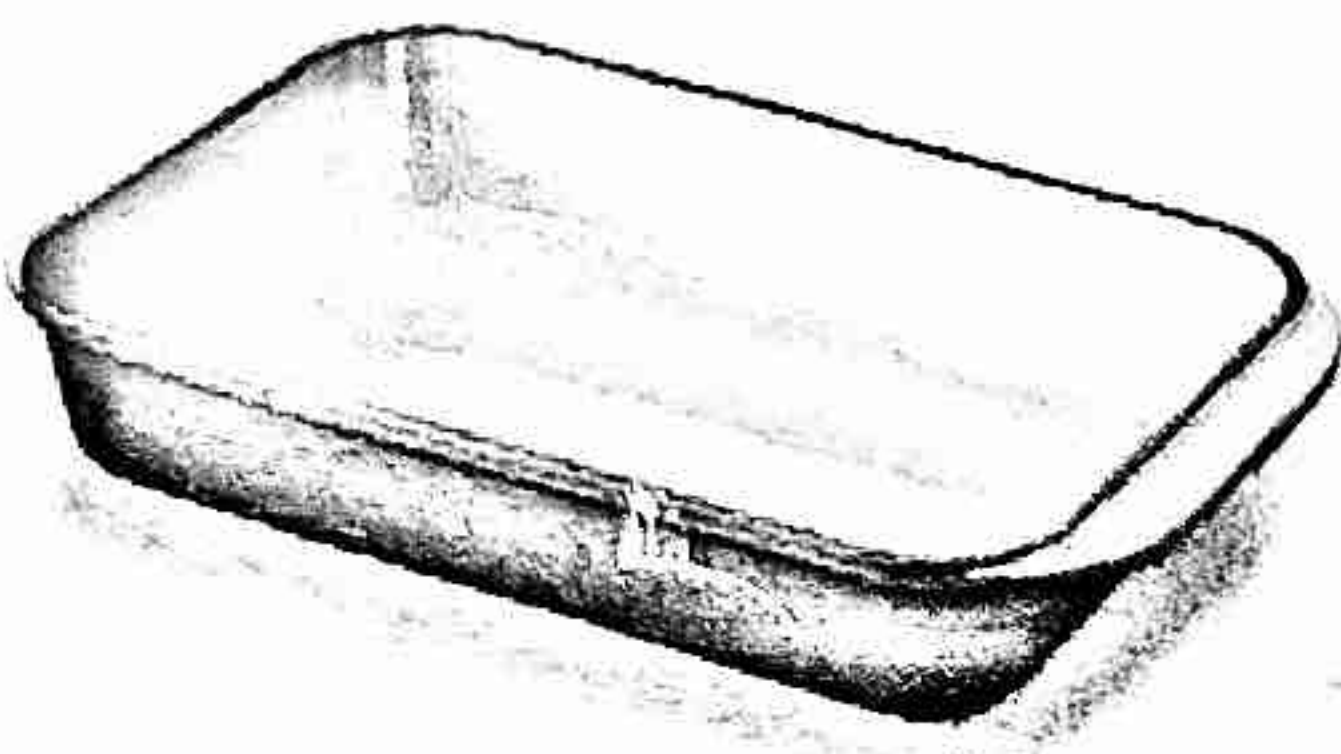
with chicken sausage and three cheeses

2 Tbs. olive oil
1 yellow onion, chopped
2 garlic cloves, minced
¾ lb. chicken or turkey sausage,
casings removed
1 tsp. dried basil
1 tsp. dried oregano
¼ tsp. hot red pepper flakes

1 can (28 oz.) tomatoes in puree, tomatoes
coarsely chopped and puree reserved
Salt, to taste
1 lb. penne pasta
1¼ cups ricotta cheese
2 cups shredded fontina or
mozzarella cheese
½ cup grated Parmigiano-Reggiano cheese

In a large Dutch oven over medium heat, warm oil. Add onion and cook until golden, about 5 min. Add garlic and cook, stirring, for 1 min. Add sausage and cook, breaking it up into bite-size pieces, until no longer pink, about 6 min. Stir in basil, oregano and red pepper flakes. Add tomatoes with puree and bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until thickened, 10–12 min. Taste and adjust seasonings. Preheat oven to 350°F. Lightly oil a baking dish. Bring a large pot three-fourths full of water to a boil over high heat. Salt the water, add pasta, stir well and cook until barely al dente (tender but firm to the bite), 10–12 min. Drain well. In a large bowl, toss pasta with sauce, ricotta and fontina. Spread in prepared baking dish and sprinkle with Parmigiano-Reggiano. Bake until cheeses are melted and tips of pasta are crusty, about 30 min. Let stand 5 min. before serving. Serve hot. Serves 6–8.

Adapted from Williams-Sonoma Collection Series, *Chicken*, by Rick Rodgers (Simon & Schuster, 2001).



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