

pasta rustica

with chicken sausage and three cheeses

2 Tbs. olive oil
1 yellow onion, chopped
2 garlic cloves, minced
½ lb. chicken or turkey sausage, casings removed
1 tsp. dried basil
1 tsp. dried oregano
½ 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
1½ cups ricotta cheese
2 cups shredded fontina or mozzarella 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).

Le Creuset Rectangular Baker



Designed for oven and stovetop use, this baker is ideal for preparing pasta dishes, roasts and desserts. Dishwasher safe. Red or Sonoma Blue (⑩).

Small, 2½-qt. cap., 12" x 8". #19-4179172

Reg. \$100.00 Special \$50.00

Large, 6¼-qt. cap., 14" x 10". #19-4179107

Reg. \$170.00 Special \$125.00

