

Rigatoni with Sausage and Tomato Cream Sauce

Active Time: 15 Minutes

Total Time: 25 Minutes

Yield: Serves 4

Tubes of rigatoni hold the tomato sauce, giving you a burst of creamy flavor with every bite. Use either hot or mild Italian sausage here, depending on your preference.

RECIPE INGREDIENTS

1 tablespoon [olive oil](#)

1 1/2 pounds mild or hot [italian sausages](#), casings removed

1 [onion](#), chopped

3 cloves [garlic](#), minced

1/3 cup dry [white wine](#)

1 1/2 cups canned crushed [tomatoes](#) in thick puree (from a 15-ounce can)

1/2 teaspoon [salt](#)

1/2 teaspoon fresh-ground black [pepper](#)

1/4 cup chopped fresh [parsley](#)

1 cup [light cream](#)

1 pound [rigatoni](#)

Grated [parmesan cheese](#), for serving

Notes: Use a large (29 oz) can of crushed tomatoes; 1 pound of rigatoni is too much—two-thirds or three-fourths would be better; I used 4 Italian sausages from Whole Foods (2 mild and 2 spicy); the box of rigatoni says to cook 11 to 13 minutes but I had to cook it at least 16.

DIRECTIONS

In a large frying pan, **heat the oil over moderate heat. Add the sausage** and cook, breaking up the meat with a fork, until it is no longer pink, about 5 minutes. With a slotted spoon, remove the sausage from the pan. Discard all but 1 tablespoon fat.

Reduce the heat to moderately low. Add the onion and garlic and cook, stirring occasionally, until the onion is translucent, **about 5 minutes.**

Add the wine and cook until it almost evaporates, **about 5 minutes.**

Stir in the sausage, tomatoes, and salt. Simmer, covered, for 10 minutes.

Add the pepper, parsley, and cream.

In a large pot of boiling, salted water, cook the rigatoni until just done, about 14 minutes. Drain the pasta and toss with the sauce. Serve with grated Parmesan.

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