

CHEF SARA RHODES

## PASTA WITH SAUSAGE, BASIL AND MUSTARD

1 lb. Penne pasta  
Olive Oil  
½ cup red pepper, chopped  
¼ cup shallots, chopped  
2 Tbsp. garlic, minced  
1 ½ lb. Italian sausage, not or mild with casings removed  
¾ cup dry white wine  
1 cup heavy cream  
3 Tbsp. grainy mustard  
Pinch of crushed red pepper  
2/3 cup shredded parmesan cheese  
1 cup basil, thinly sliced



Cook the pasta in a large pot of boiling salted water according to package directions. Drain.

Heat the olive oil in a deep skillet over medium heat. Add the sausage and brown, about 5 minutes. Add the pepper, shallots and garlic. Sauté another 4 to 5 minutes. Add the wine and simmer, scraping up the browned bits, until reduced by half, about 5 minutes. Add the cream, mustard and red pepper and simmer for about 2 minutes. Add the parmesan cheese and stir to melt.

Remove from heat and add the pasta and the basil and toss to coat.

Plate and sprinkle with more parmesan cheese.