

CHEF SARA RHODES

PASTA W/ SAUSAGE AND SUNDRIED TOMATO CREAM SAUCE

6 oz. dried pasta, such as Penne or Campanelle
12 oz. Italian sausage, out of the casing
4 cloves garlic, minced
1/3 cup onion, chopped
1 cup mushrooms, sliced
2 Tbsp. fresh oregano, chopped
3 cups fresh spinach
½ cup sundried tomatoes in oil, drained and chopped
1/3 cup white wine
1 ½ to 2 cups heavy cream
¾ cup parmesan/Romano blend shredded cheese



Cook pasta according to package directions. Drain and rinse under cold water. Toss the pasta with a little olive oil and toss. Set aside.

In a large sauté pan, over medium high heat, cook sausage until browned. Remove from pan. Add the garlic, onion, mushrooms, oregano and tomatoes to pan. Sauté about 3 to 4 minutes. Add wine and cook until pan is almost dry. Add spinach and cook until wilted. Add the sausage back to the pan.

Add the cream and bring to a simmer. Cook until cream starts to thicken. Add the pasta and cook until pasta is heated through.

Plate or bowl and top with parmesan/Romano blend shredded cheese.