

# Fusilli Pasta with Italian Sausage, White Beans and Basil

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

**Ingredients:**

- 2 garlic cloves thinly sliced
- 2 tablespoons olive oil
- 1/2 lb fresh sweet Italian sausage, casings discarded
- 1/8 teaspoon dried hot red pepper flakes
- 1 (14-oz) can diced tomatoes in juice, drained and cut into 1/4-inch dice
- 1 (15-to 19-oz) can small white beans, drained and rinsed
- 2 cups chicken stock or broth
- 1 lb Fusilli Pasta
- 1/4 cup chopped fresh flat-leaf parsley
- 1/4 cup chopped fresh basil
- 1/4 cup grated Romano Cheese

**Methods:**

Heat oil in a 12-inch heavy skillet and cook sausage, stirring and breaking up large pieces, until browned, about 4 minutes. Add sliced garlic and red pepper flakes and cook, stirring occasionally about 2 minutes. Stir in tomatoes, beans and stock. Simmer, uncovered until slightly thickened.

Cook pasta in a 6-to 8-quart pot of water until al dente, then drain in a colander. Toss pasta with sausage mixture, parsley, basil, cheese, and salt to taste in a large bowl (or in pasta pot) until combined well.

Serve with additional cheese, if desired.