

Penne Pasta with Sausage, Tomatoes & Basil Cream

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 1 tablespoon olive oil
- 1/2 lb sweet Italian sausage link , casings removed, crumbled
- 1/4 teaspoon crushed dried red pepper flakes
- 1/4 cup diced onion
- 1 1/2 cloves garlic , minced
- 1 (14 1/2 ounce) can Italian plum tomatoes , drained, coarsely chopped
- 3/4 cup whipping cream
- 1/4 teaspoon salt
- 6 ounces pasta
- 1 1/2 tablespoons minced parsley
- grated parmesan cheese

Methods:

1. Heat oil in a heavy skillet over medium heat. Add sausage and crushed red pepper. Cook until sausage is no longer pink, stirring frequently, about 7 minutes.
2. Add onion and garlic to skillet and cook until onion is tender and sausage is light brown, stirring occasionally, about 7 minutes. Add tomatoes, cream, and salt.
3. Simmer until mixture thickens slightly, about 4 minutes.(Can be prepared one day ahead Cover and chill.).
4. Cook pasta in large pot of boiling water. Drain.
5. Bring sauce to a simmer. Add pasta to sauce and cook until pasta is heated through and sauce thickens, stirring occasionally, about 2 minutes.
6. Divide pasta between plates. Sprinkle with parsley. Serve, passing Parmesan separately.