

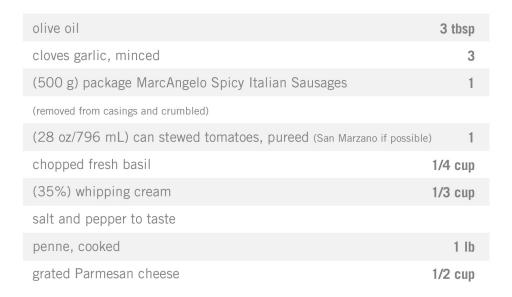
## PENNE WITH SAUSAGE ROSÉ SAUCE





**Prep and CookTime:** 15-20 mins

## **INGREDIENTS**



## **FAST FACT**

The cream adds a wonderful rich creamy taste to this dish.

## **COOKING INSTRUCTIONS**

- In a large pot heat the olive oil over medium heat.
- Add garlic and sauté for 1 minute, not letting it brown.
- Add crumbled sausage and cook until browned.
- Add tomatoes and basil.
- Simmer 10 minutes, letting some of the liquid reduce.
- Reduce the heat to low and add the cream. Cook for 3-5 minutes until slightly thickened.
- Add salt and pepper to taste.
- Cook pasta in large pot of boiling salted water until al dente. Drain and toss with sauce.
- Top with Parmesan cheese.