

# PENNE WITH SAUSAGE ROSÉ SAUCE



**Serves:**  
4



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



## INGREDIENTS

olive oil	3 tbsp
cloves garlic, minced	3
(500 g) package MarcAngelo Spicy Italian Sausages (removed from casings and crumbled)	1
(28 oz/796 mL) can stewed tomatoes, pureed (San Marzano if possible)	1
chopped fresh basil	1/4 cup
(35%) whipping cream	1/3 cup
salt and pepper to taste	
penne, cooked	1 lb
grated Parmesan cheese	1/2 cup

## 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.