

* Exported from MasterCook Mac *

Peasant Pasta

Recipe By : foodtv.com

Serving Size : 6 Preparation Time :0:20

Categories : Main Meals Pasta

Amount	Measure	Ingredient -- Preparation Method
1	tablespoon	extra virgin olive oil -- 1 turn of the pan
1/2	pound	hot Italian sausage
1	pound	sweet Italian sausage
4	cloves	garlic -- chopped
1/2	cup	chicken or vegetable broth
28	ounces	crushed Italian tomatoes
1/2	cup	heavy cream
		salt and freshly ground pepper -- to taste
1	cup	frozen green peas
24	leaves	fresh basil -- thinly sliced
1	pound	penne pasta -- cooked al dente
		grated Parmesan cheese -- to taste

1. Heat a large, deep skillet over medium high heat.
2. Add extra-virgin olive oil, 1 turn of the pan.
3. Add sausage meat. Crumble sausage meat as it browns.
4. Add chopped garlic to the pan. When all of the crumbles have browned evenly, deglaze the pan drippings using broth.
5. Stir in crushed tomatoes and bring the sauce up to a bubble, then reduce the heat to a simmer.
6. Stir cream into your sauce, this will blush the color and cut the acidity of the tomatoes.
7. Season with salt and pepper.
8. Stir in peas and basil into sauce to combine.
9. Toss hot drained penne rigate in pan with sauce, then transfer pasta to serving bowl.
