

# italian sausage pasta bake

Serves 8

8 best quality Italian sausages  
500g quality penne pasta  
1 onion, finely chopped  
1 cup white or red wine (which ever you have/prefer)  
olive oil  
2 cans Italian tomatoes  
3 tablespoons tomato paste  
½ cup chopped parsley  
½ bunch basil  
2 cloves garlic, finely chopped  
Pinch of dried chilli (option)  
1 cup best quality ricotta (try Paesanella)  
200g drained bocconcini, torn into small pieces  
½ cup grated parmesan

1. Preheat oven to 180 degrees
2. Cook pasta in a large pot of salted water till al dente. Drain and tip into a deep oven proof. Set aside
3. Cook sausages in fry pan till brown and cooked through
4. Remove the sausages and drain off any excess fat from the pan (or add the olive oil if needed) and fry the onions & garlic
5. Add the wine and bring to the boil. Then add tomato paste, tinned tomatoes, chilli, parsley, torn basil leaves.
6. Return sausages to the pan and stir to combine. Then tip into the oven proof dish over the pasta. Stir to combine
7. Dot the top with spoonfuls of the ricotta, the torn pieces of bocconcini then the parmesan
8. Bake for 15 mins in the oven until the cheesy top has melted and browned

Serve with a big green salad and garlic bread