

Rigatoni alla siciliana



INGREDIENTS

300 gr/11 oz Rigatoni
200 gr/4 oz Sicilian sausage with fennel
1 Clove of garlic
200 gr /4 oz Freshly made tomato sauce
4 Tablespoons extra virgin olive oil

Preparation

Crush the garlic, chop the chilli, peel the sausages, and crush them with a fork. Place in the pan and fry at low heat stirring frequently. When the sausage is cooked add the tomato sauce, simmer for 3-4 minutes. Add the freshly cooked pasta stir and serve.