



Italian Sausage Alla Puttanesca

INGREDIENTS:

- 8 oz penne rigate pasta, cooked almost al dente
- olive oil, as needed
- 8 oz mild or hot Italian sausage, taken out of casing
- 1 small onion, medium dice
- 1 green bell pepper, medium dice
- 3 garlic cloves, sliced thin
- 1 - 28 oz can San Marzano tomatoes, rough chop
- 2 tbs tomato paste
- 1 tbs capers
- 1 tsp anchovy paste
- salt and pepper to taste
- honey to taste
- Parmesan cheese to garnish
- parsley to garnish

DIRECTIONS:

1. In a hot saute pan, with just enough olive oil to coat the bottom of the pan, cook Italian sausage. Spread evenly in the pan, break into small pieces using a wooden spoon or a set of tongs. Cook until lightly golden in color.
2. Add to saute pan, onion, bell pepper, and garlic. Saute until caramelized for about 2 minutes.
3. Add pasta, tomatoes, tomato paste, capers, and anchovy paste. Stir gently until all ingredients are well combined.
4. Allow sauce to cook down until anchovy paste has been completely dissolved.
5. Taste and adjust seasoning with honey, salt and pepper.
6. Plate your pasta in a bowl and garnish with Parmesan cheese and parsley.