Rigatoni con sugo alla salsiccia

Rigatoni with Salsiccia and Tomato Sauce

Easy 2 Servings 40 min.



Everyone knows pasta with tomato sauce—but this rigatoni with aromatic bay leaves, cloves, fennel, and Italian salsiccia will blow you away. The richness of the flavors is truly magnificent and shows you a whole new side of pasta.

Ingredients

250 g rigatoni

1 can ORO di Parma strained tomatoes (425 ml)

250 g salsiccia

100 g baby spinach

½ onion

50 g Pecorino

30 ml olive oil

Salt

Pepper

⅛ nutmeg, grated

1 bay leaf

1 clove

1 tsp fennel seeds

100 ml white wine

Step 1: The Preparation

Cut the salsiccia into slices about 1 centimeter thick. Then peel the onion and dice it.

Step 2: Sugo con Salsiccia

To make the tomato sauce, start by browning the salsiccia. Once it's browned, add the diced onion, bay leaves, a clove, and the fennel seeds. Stir occasionally until the onions are translucent. Then deglaze with the white wine. Once the liquid has reduced by half, add the strained tomatoes and let the sauce simmer over low heat for about 20 minutes—stirring every now and then.

Step 3: Cook the rigatoni

While the sauce is simmering, you have time to prepare the rigatoni. To cook the pasta, place a large pot of salted water on the stove and bring it to a boil. Add the pasta and let it cook in the boiling water for 12–13 minutes, until it's cooked through but still al dente. Then drain the rigatoni through a large colander and set it aside until the sauce is ready.

Step 4: Add the sauce to the pasta

Add the cooked pasta to the pot, then add the sauce and mix everything well with a large spoon. Finally, gently fold in a little olive oil and the baby spinach. Season your pasta con salsiccia with a little grated nutmeg.

Step 5: The Finale

Scoop your rigatoni con sugo alla salsiccia onto your plate using a ladle or a large spoon, and grate a little Italian Pecorino cheese over it. Buon appetito!

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