

Spicy Penne with Sausage



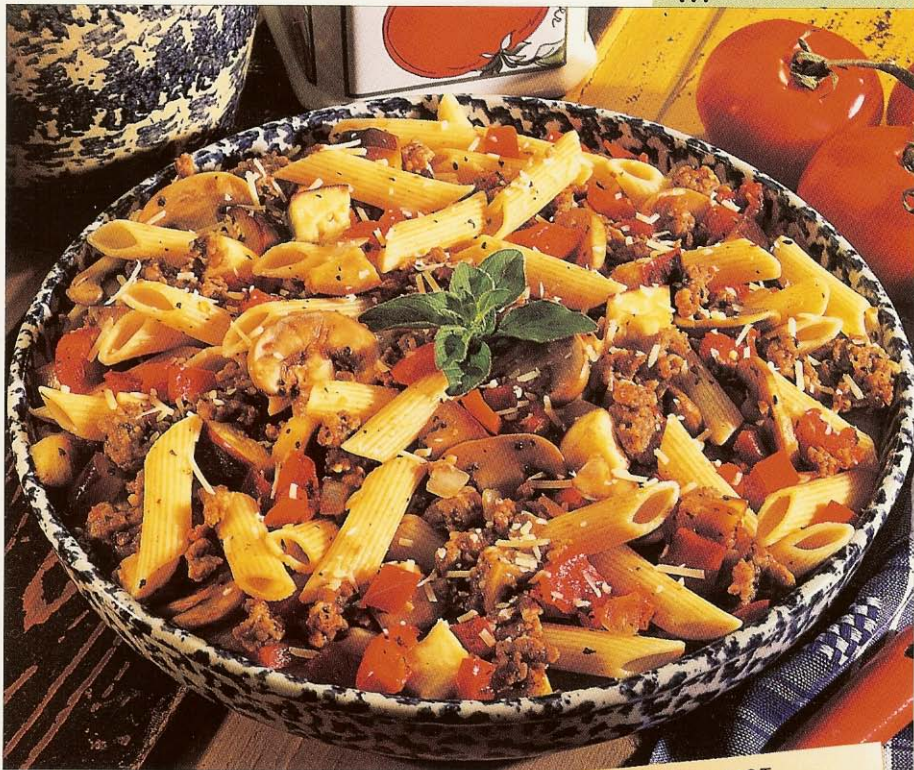
PREPARATION TIME
15 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
green salad



You can turn the less expensive store-brand sausage into flavorful Italian sausage by mixing 1 pound of it with 1 tablespoon fennel seeds and 1/8 teaspoon red pepper flakes. No one will notice the difference.

SHOPPING LIST

- pasta • sausage • mushrooms
- bell pepper • pepper flakes
- Parmesan • eggplant • tomatoes

ON HAND

- onion • olive oil • dried basil
- dried oregano

INGREDIENTS

- 16 ounces mild Italian sausage
- 1 medium onion, chopped
- 16 ounces penne pasta
- 2 tablespoons olive oil
- 2 cups sliced mushrooms
- 1 red bell pepper, chopped
- 1 small unpeeled eggplant, chopped
- 1 (16-ounce) can Italian-style tomatoes
- 2 teaspoons dried basil
- 2 teaspoons dried oregano
- 1/2 teaspoon red pepper flakes
- 1/3 cup grated Parmesan cheese

SERVES **6**

COOK'IN
Express

• Save time by letting diners grate their own Parmesan. Serve a wedge of Parmesan cheese with a hand grater and let diners grate as much or as little cheese as they like onto their penne.

Make Ahead

You can prepare the sauce through step 3 up to 24 hours ahead. Refrigerate until ready to reheat and serve.

♦ VARIATION

Vary the pasta shape to your liking. Try bow ties, shells, rotini or rigatoni.

1 Cook sausage and onion in a large deep skillet over medium-high heat until sausage is browned and crumbly; drain. Meanwhile, cook pasta according to package directions; drain and rinse.



2 Heat oil in a large skillet over medium-high heat; add mushrooms, bell pepper and eggplant. Cook until tender, about 5 minutes. Stir in undrained tomatoes, basil, oregano and red pepper flakes.

3 Simmer vegetables, stirring occasionally, for 30 minutes. Stir in sausage mixture. Simmer, stirring occasionally, for 5 minutes. Remove from heat. Add pasta; mix well.



4 Spoon pasta mixture into a serving bowl. Sprinkle with Parmesan.