FROM OUR KITCHEN

Sausage and capsicum pasta



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

01 Ingredients

- [ ] 4 beef sausages, squeezed out of their skins into rough pieces
- [ ] 400 g wholemeal pasta
- [ ] 3 tbsp olive oil
- [ ] 1.2 onion, thinly sliced
- [ ] 2 capsicum, thinly sliced
- [ ] 2 cloves garlic, crushed
- [ ] 300 g cherry tomatoes, halved
- [ ] 1 tbsp red wine vinegar
- [ ] 1 cup torn rocket, plus extra to serve
- [ ] 1.2 cup basil leaves, plus extra to serve
- [ ] 30 g finely grated parmesan
- [ ] 150 g ricotta

02 Step-by-step method

01 Cook pasta in a large saucepan of well salted boiling water until al dente (7-8 minutes, or according to packet instructions), drain and return to pan with 2 tbsp of the cooking water.

02 Meanwhile, heat oil in a large frying pan over medium-high heat, add sausage and brown well (2-3 minutes), then transfer to a plate. Add onion, capsicum and garlic to pan, saute until tender (4-5 minutes), then add tomatoes, season to taste and cook until beginning to soften (1-2 minutes). Return sausage to pan, cook for another minute to cook through, then add vinegar.

03 Add to pasta along with rocket, basil and parmesan, toss to combine and serve dolloped with ricotta, scattered with extra rocket and basil.

03 Chef's tips

- For a richer sauce, swap the fresh cherry tomatoes for canned cherry tomatoes
- Choose a pasta such as shells or penne to help hold the chunky sauce