Penne Pasta With Sicilian Sausage

Serves
6

Ingredients
16 oz. penne pasta
1 red bell pepper-cut into long strips
1 green bell pepper-cut into long strips
1/4 cup red wine
4 garlic cloves, minced
1 medium sweet onion, chopped
8 basil leaves, broken
1/4 cup balsamic vinegar
1/4 cup Pecorino Romano cheese
6 Sicilian pork or chicken sausages out of the casings.

Preparation Instructions

In a salted pot of boiling water cook penne pasta al dente about 10 minutes. Drain and set aside. In a cast iron skillet or medium saute pan with olive oil add the onion and sauté until translucent. Add the sausage and cook over medium heat until all the pink is gone from the meat.

In another skillet, add some olive oil and saute the bell peppers over medium heat for about 6 minutes, reduce heat and add the balsamic vinegar.Season with salt & pepper to taste.

In a large pasta bowl toss together the pasta with the sausage and bell peppers and sauce. Add the Pecorino Romano cheese and some broken basil leaves and toss all well.Place a portion in serving bowls and sprinkle more Pecorino Romano cheese. Top with a whole basil leaf.