

Bow Ties with Sausage, Tomatoes and Cream



Prep Time: 15 Minutes
Cook Time: 30 Minutes

Ready In: 45 Minutes
Servings: 6

"Sweet Italian sausage is simmered with plum tomatoes, garlic, onion and heavy cream to create a thick, rich sauce that's served with bow tie pasta."

INGREDIENTS:

1 (12 ounce) package bow tie pasta
2 tablespoons olive oil
1 pound sweet Italian sausage, casings removed and crumbled*, OR (see below)
1/2 teaspoon red pepper flakes
1/2 cup diced onion

3 cloves garlic, minced
1 (28 ounce) can Italian-style plum tomatoes, drained and coarsely chopped**
1 1/2 cups heavy cream
1/2 teaspoon salt
3 tablespoons minced fresh parsley***

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.
2. Heat oil in a large, deep skillet over medium heat. Cook sausage and pepper flakes until sausage is evenly brown. Stir in onion and garlic, and cook until onion is tender. Stir in tomatoes, cream, and salt. Simmer until mixture thickens, 8 to 10 minutes.
3. Stir cooked pasta into sauce, and heat through. Sprinkle with parsley.

*I buy sausage that is *not* in casings. We have also started cooking this with 1/2 a pound sausage, 1/2 a pound ground beef, and actually like it better.

**We used a 28-ounce can of Dei Fratelli brand chopped Italian tomatoes with herbs and olive oil (purchased at Tom's Food Center). We did not drain it, but probably would drain plain diced tomatoes.

***We used dried parsley from a jar.