

## ***Idiot's Kitchen Recipe – Fusilli with Sausage, Ricotta and Tomatoes***

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Giuliano Hazan



### Ingredients:

1 medium yellow onion, chopped  
3-4 cloves garlic, minced  
2 Tablespoons butter  
1 pound Italian Sausage (homemade recipe below)  
3-4 large tomatoes – at least 1 pound – peeled, seeded and chopped  
12-20 fresh basil leaves, sliced into thin strips  
½ cup Ricotta Cheese  
1 pound Fusilli or Rotini Pasta  
½ cup grated Pecorino or Parmesan Cheese  
Salt & Pepper

Bring a large pot of water to a boil. Salt generously and add pasta. Cook for 8 minutes or until *al dente*.

Peel and chop 1 medium onion and 3-4 cloves of garlic. Melt 2 Tablespoons of butter in a large pot over medium high heat. Sauté the onions for 5 minutes until tender and translucent but not browned. Add the garlic and sauté for a minute more. Add 1 pound of Italian Sausage. Cook the sausage until browned, breaking up into small pieces as you go.

Peel, seed and chop 3-4 large, fresh tomatoes. Add the tomatoes to the cooked sausage and use the liquid from the tomatoes to scrape up any browned bits from the bottom of the pan. Cook over medium heat 10 minutes until about half of the liquid from the tomatoes has evaporated. Season with salt and pepper to taste.

When the pasta is almost ready, stir ½ cup of Ricotta cheese and the sliced fresh basil to the sauce. Remove the sauce from the heat and stir in ½ cup of Romano or Parmesan Cheese.

Drain the pasta reserving a little of the starchy cooking liquid. Add the pasta to the sauce and stir to combine. If the sauce is too thick, thin with a little of the reserved pasta water. Serve with extra cheese and basil as a garnish.

To make fresh sausage: combine 1 pound of ground pork, 2 cloves of minced garlic, 1 teaspoon each salt & pepper and 2 Tablespoons dry white wine. Mix thoroughly, cover in plastic wrap and refrigerate overnight.