

Pasta Rustica

Pasta with Sausage and Four Cheeses

Ingredients:

2 tbsp. Olive Oil
½ cup chopped Onion
2 Garlic Cloves, grated
1 lb. Sweet Italian Sausage, casings removed
1 tsp. dried Basil, 1 tsp. dried Oregano
Pinch of Red Pepper Flakes
1 28 oz. can diced Tomatoes
Kosher Salt, freshly ground Black Pepper
1 lb. Ziti or Penne Pasta
1 cup Ricotta Cheese
1 cup Mozzarella Cheese, shredded
1 cup Fontina Cheese, grated
½ cup Parmesan Cheese, grated

Directions:

Heat the olive oil in a large saucepan over medium heat. Add the onions and sauté for 3 minutes. Add garlic and sauté for 1 minute more, or until onions are lightly golden. Add the sausage. With a wooden spoon, break up the sausage. Cook about 5 minutes until sausage begins to brown. Add basil, oregano, red pepper flakes and tomatoes. Bring to a boil, reduce the heat to low and simmer about 15 minutes to thicken sauce.

Season with salt & pepper to taste.

Preheat oven to 350. Grease a 13 x 15 inch baking dish lightly with olive oil. Cook the pasta in boiling, salted water until al dente, about 9 minutes. Drain. In a large bowl, combine pasta with the sauce, ricotta, mozzarella and fontina. Gently stir until all is combined. Spread into the baking dish and top with the parmesan. Bake, covered for 20 minutes, or until all the cheeses are melted. Serve hot.

Serves 6 to 8