

Fresh Tomato, Sausage, and Pecorino Pasta

TOTAL TIME

40 mins

YIELD

4 servings (serving size: about 2 cups pasta mixture, 1 tablespoon cheese, and 1 tablespoon basil)

Ingredients

8 ounces uncooked penne

8 ounces sweet Italian sausage

2 teaspoons olive oil

1 cup vertically sliced onion

2 teaspoons minced garlic

1 ¼ pounds tomatoes, chopped

6 tablespoons grated fresh pecorino Romano cheese, divided

¼ teaspoon salt

⅛ teaspoon black pepper

¼ cup torn fresh basil leaves

How to Make It

- 1 Cook pasta according to package directions, omitting salt and fat; drain.
- 2 Heat a large nonstick skillet over medium-high heat. Remove casings from sausage. Add oil to pan; swirl to coat. Add sausage and onion to pan; cook 4 minutes, stirring to crumble sausage. Add garlic; cook 2 minutes. Stir in tomatoes; cook 2 minutes. Remove from heat; stir in pasta, 2 tablespoons cheese, salt, and pepper. Sprinkle with remaining ¼ cup cheese and basil.