

Penne Peperoni e Salsicce

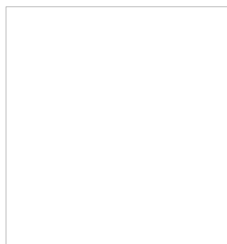


INGREDIENTS

(4 portions)

100 gr. normal or spicy [Sausage](#)
[Extra Virgin Olive Oil](#)
1/2 bottle of [Tomato Passata](#)
1 Medium onion chopped
1 Bell pepper chopped
350 gr. Penne
1/4 Cup of water
Salt
1/2 glass of red wine
Black pepper to taste

Wine pairing suggestions



[Montepulciano d'Abruzzo DOCG "Le Murate", Nicodemi](#)

Description

Another Italian authentic easy to make recipe, a flavourful pasta dish for everything and anytime we are in a hurry but still want to cook something tasty and fresh

Preparation

Bring the water to boil, salt, and add the pasta, and cook "al dente".

While the water boil, in a frying pan, saute onion and bell pepper until crisp tender, add the sausage and let it cook for a couple minutes then add the 1/2 glass of red wine and let the alcohol to evaporate. Now add the passata and 1/4 cup of water, black pepper and put the heat down and let the sauce reduce. If the sauce is ready before the pasta, put the sauce aside, otherwise, one minute before the pasta is ready drain it quickly leaving some water and put in the frying pan with the sauce for a couple of minutes.

Your penne with verdure and salsiccie is now ready to be served. Buon appetito