

# RECIPE

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## RIGATONI WITH SAUSAGE, BASIL AND MUSTARD CREAM

### INGREDIENTS:

1	lb	Rigatoni pasta
1	tbsp	olive oil
1 1/2	lbs	sweet Italian sausage, casings removed
3/4	cup	dry white wine
3/4	cup	light cream
1	tsp	whole grain mustard
2	tsp	dijon mustard
1/4-1/2	tsp	red pepper flakes
1	cup	thinly sliced fresh basil

### DIRECTIONS:

Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions.

Meanwhile, heat oil in a large, high-sided skillet over medium-high heat. Add the sausage to the pan breaking the sausage into crumbles with a flat sided spoon. Cook the sausage until nicely browned. Add in the white wine to deglaze the pan, making sure to scrape up all the brown bits on the bottom of the pan. Let the white reduce by half, about 5 minutes. Then add in the cream, mustard and red pepper flakes. Simmer for an additional 2 minutes.

Drain the pasta, reserving a cup of the water, and add into the pan with the sausage and mustard cream. Toss together adding the reserved pasta water to loosen the sauce if necessary, add in the sliced basil leaves. Gently stir and serve.

Serves: 4

