

CARRABBA'S

ITALIAN GRILL®

Thanks for being one of our best customers - we hope you enjoy this recipe for Penne with Fennel Sausage Pomodoro as much as we do. Just print your recipe card, cut along the dotted lines, and have fun in the kitchen!

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PENNE WITH FENNEL SAUSAGE POMODORO

SERVES 4

Ingredients

- 2 tbsp Olive Oil
- 1 cup Chopped Onion
- 1 cup Fennel chopped
- 1 1/2 pounds Italian Sausage
Crumbled
- 1/2 cup Water
- 6 cups Tomato Sauce

- 1 pound Penne Pasta (or your
favorite pasta shape)
- 1/2 cup Grated Romano
Cheese
- 1/4 cup Ricotta Cheese

Heat olive oil over medium heat. Sauté onions and fennel for 10-15 minutes or until golden brown. Stir frequently. Add sausage to the pan and brown.

Once the sausage has browned add the water and tomato sauce, increase heat and bring sauce to a boil stirring frequently. Reduce heat and let simmer for 5 minutes.

Drop penne in clean, boiling, salted water and cook until al dente. Drain pasta in colander.

Add pasta in with sauce and toss to coat.

Add Romano cheese, toss with the pasta until melted.

Transfer pasta to serving dish or individually plate and serve with a dollop of ricotta on top.