



Arugula and Spicy Sausage Cavatappi

Al dente cavatappi with spicy Italian sausage, topped with basil and Parmagiano Reggiano.

Yield: 12 portions

Ingredients

- ½ cup Olive oil
- ¼ cup Garlic, minced
- ¾ cup Spanish onion, diced ¼"
- 3 cups Hot Italian sausage, cooked, crumbled
- 1 lb. Arugula, torn into bite-size pieces
- 6 lbs. Cavatappi pasta, cooked al dente
- 2 quarts + 1 cup Allegro Tuscan Tomato & Herb Pasta Sauce
- 1 tsp. Sea salt
- 1 tsp. Freshly ground black pepper
- ¾ cup Fresh basil, chiffonade
- ¾ cup Parmagiano Reggiano, shredded

Directions

1. Heat 2 tsp. of olive oil in a large sauté pan over medium-high heat. Add 1 tsp. garlic, 1 tbsp. onion and ¼ cup Italian sausage. Sauté until garlic and onion are translucent.
2. Add 2 cups cavatappi pasta, 6 oz. Allegro Tuscan Tomato & Herb Pasta Sauce, salt and pepper to taste. Heat through for 2 minutes, or until hot.
3. Add 1 cup arugula and sauté until lightly wilted.
4. Place finished pasta into a warm pasta bowl; garnish with 1 tbsp. basil and 1 tbsp. Parmagiano Reggiano. Serve immediately.