



**Recipe name:**

Creamy sausage PEPPADEW® red piquanté pepper pasta

**Recipe description:**

A silky, simple-to-make pasta dish with sweet red piquanté pepper Italian sausage, rigatoni, spinach and a creamy tomato sauce. Bringing comfort any night of the week.

An easy pasta meal that comes together within 30 minutes. A garlicky, creamy tomato sauce packed with a sweet red piquanté pepper Italian sausage, tossed with rigatoni and spinach. The ultimate comfort food.

**Prep Time**

10 minutes

**Cook Time**

20 minutes

**Serves:**

4-6

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Dinner

**Occasion:**

BBQ

**Ingredients:**

- 1 jar PEPPADEW® Sweet Piquanté Peppers
- 2 tbsp fennel seeds
- 1 tbsp sea salt

- 1 tsp black pepper
- 1 tsp smoked paprika
- 450g Italian sausage meat
- 1 tbsp olive oil
- 4 garlic cloves, minced
- 1 red onion, diced
- 225g rigatoni pasta
- 1 can chopped tomatoes
- 2 tbsp honey
- 100g mascarpone
- Handful baby spinach
- 100ml vegetable stock
- Handful fresh basil

### **Method:**

1. Chop half a jar of red PEPPADEW® Sweet Piquanté Peppers.
2. Add the chopped piquanté peppers to the fennel seeds, sea salt and black pepper.
3. Add the smoked paprika to the sausage meat, combine well and set aside.
4. Heat olive oil in a large skillet over medium heat. Add two of the minced garlic cloves and the chopped red onion. Cook on a medium heat until the onions become translucent.
5. Break apart the Italian sausage meat into smaller pieces, add to the pan and saute until the Italian sausage meat is cooked.
6. Bring salted water to boil in a large pot, then add rigatoni pasta. Cook using package instructions. Drain and set aside.
7. In a new large pan add chopped tomatoes, the last two minced garlic cloves and the honey. Stir and bring to a boil.
8. Stir in the mascarpone, followed by the baby spinach. Allow the spinach to wilt down before pouring in the stock.
9. Add the cooked sausage and allow the sauce to simmer for a few minutes.
10. Remove from the heat and stir in the cooked pasta.
11. Garnish the pasta dish with whole red PEPPADEW® Sweet Piquanté Peppers and basil.