



Baked Rigatoni with Fennel, Sausage & Peperonata

Italian, Pasta, Pork

Prep Time: 30 min **Cook Time:** 45 min **Difficulty:** Easy **Servings:** 6

INGREDIENTS

2 tbsp olive oil

1 lb rigatoni

1 fennel bulb

3/4 lb ground sweet italian sausage

1 each red, orange & yellow bell pepper, sliced into matchsticks

1 tsp sugar

1 tbsp red wine vinegar

1 cup tomato sauce

1 1/2 cups heavy cream

2 cups fontina cheese, shredded

1/4 cup parmesan, grated



DIRECTIONS

Preheat the oven to 425 F. Lightly oil a 9 x 13 inch baking dish.

Bring a pot of salted water to boil. Add the pasta and cook until al dente. Drain.

Core the fennel bulb and dice.

Add to a frying pan 1 tbsp of oil over medium heat. Add the sausage and cook until browned. Add the fennel and cook for 5 minutes. Add to the pasta in a bowl and combine.

Add the remaining 1 tbsp of oil to the pan along with the peppers and a pinch of salt. Cook until the peppers are tender, about 5 minutes. Add the sugar and vinegar and cook for an additional 2 minutes. Add the tomato sauce and cream and cook until lightly thickened, about 5 minutes. Add to the pasta. Add the fontina to the pasta.

Mix the pasta mixture and place in the baking dish and top with the parmesan. Cook until bubbling, about 10-15 minutes.