

A HOME COOK. A SERIOUS PLATE.

Rigatoni with Slow-Cooked Sausage Ragù

Ridged pasta coated in a deeply savory sausage-and-tomato ragù and showered with Parmesan.



PREP 20 min

COOK 1 hr 20 min

SERVES 6

WHAT YOU'LL NEED

- 1 lb rigatoni
- 1 lb Italian sausage
- 1 small onion, carrot and celery
- 4 garlic cloves
- 2 tbsp tomato paste
- 1 cup crushed tomatoes
- ½ cup dry red wine
- Parmesan, basil and olive oil

THE APPROACH

01 Brown the sausage well, breaking it into craggy pieces; transfer to a plate.

02 Cook the vegetables until soft. Add garlic and tomato paste and cook until brick red.

03 Deglaze with wine, then add tomatoes and sausage. Simmer gently until thick and cohesive.

04 Boil rigatoni until al dente and toss with the ragù, pasta water, Parmesan, and olive oil.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.