

Italian Skillet Penne



Makes:

8-10 servings

Utensil:

6 Qt. Grand Gourmet with Cover (Limited Edition)
Saladmaster Food Processor

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Recipe:

Contributed By:

Ana Perez

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1 lb
hot Italian sausage
(454
g)
6 garlic cloves, shredded, use Cone #1
1 medium
onion, strung, use Cone #2
16 oz
tomato sauce
(454
g)
14.5 oz
petite diced tomatoes
(411
g)
½ tsp
red pepper flakes
(1
g)
18 oz
penne pasta
(510
g)
4 ½ cups
water
(1.01
L)
¾ cup
heavy cream
(180
ml)
1 cup
Pecorino Romano cheese, shredded, use Cone #2
(100
g)
1 ½ cups
mozzarella cheese, shredded, use Cone #2

(170
g)

Directions:

1. Preheat skillet over medium heat. When several drops of water sprinkled in skillet skitter and dissipate, add sausage and cook until browned.
2. Add garlic and onions, and sauté for 3-4 minutes until softened.
3. Add tomato sauce, diced tomatoes, red pepper flakes, Italian seasoning, pasta, water and heavy cream. Stir to combine and cover.
4. When the Vapo-Valve™ begins to click steadily, reduce heat to low and cook 15-20 minutes until pasta is al dente.
5. Add Pecorino Romano and stir to combine.
6. Sprinkle mozzarella cheese over top and cover. Cook for an additional 2-3 minutes to allow cheese to melt.
7. Serve warm.

Nutritional Information per

▼ Serving

Calories: 362
Total Fat: 8g
Saturated Fat: 3g
Cholesterol: 11mg
Sodium: 636mg
Total 26g
Carbs:
Dietary Fiber: 12g
Sugar: 2g
Protein: 18g