

ITALIAN SAUSAGE & CHORIZO RIGATONI

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COOK TIME: 30mins

SERVES: 4

CALORIES: 734 kcal (PER SERVING)

INGREDIENTS

350 g/12.5 oz rigatoni
2 tbsp olive oil
200 g/7 oz spicy smoky spanish chorizo, finely chopped, no casings
1 small onion, finely chopped
5 garlic cloves, minced
350 g/12.5 oz spicy Italian sausage, no casings
2 tbsp tomato paste
2/3 cup/150 ml chicken broth
2 ½ cups/600 ml crushed tomatoes
30 g/1 oz grated Parmesan
2 tbsp chopped parsley
crushed red pepper flakes, for serving (optional)

*SPICES

1 tsp each: salt, black pepper, dried sage,
dried oregano, sweet paprika

DIRECTIONS

Get all the prep done before you start cooking: finely chop the onion and mince the garlic. Remove the casings from the sausages. Chop the chorizo into cubes.

Heat a large heavy bottom pot over medium. Add chorizo and cook until it just starts to become crispy, about 2 minutes. Add garlic and onion, cook until soft and fragrant, about 3 minutes. Add Italian sausage, break it up with a wooden spoon or a fork. Cook about 3 minutes.

Stir in tomato paste and spices, cook for 1 minute. Pour in chicken broth, bring to a boil and simmer for 2 minutes. Add crushed tomatoes, bring to a boil, reduce heat to low and simmer for 15 minutes.

In the meantime, bring a large pot of generously salted water to a boil and cook rigatoni until al dente. Drain.

When the sauce is ready, turn off the heat, stir in chopped parsley and grated Parmesan. Taste and adjust salt and pepper to your own liking. Toss with rigatoni.

Serve with some extra red pepper flakes and lots of grated Parmesan. Enjoy!

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