

SAUSAGE AND TOMATO PASTA ALLA CARBONARA

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COOK TIME: 30mins

SERVES: 4

CALORIES: 783 kcal (PER SERVING)

INGREDIENTS

400 g/14 oz rigatoni
200 g/7 oz guanciale
1 tsp freshly ground black pepper,
more for serving
½ tsp dried sage
¼ tsp salt
¼ tsp crushed red pepper flakes,
more for serving
200 g/7 oz Italian sausage, sweet or hot,
no casings
1 shallot, finely chopped
1 large garlic clove, minced
500 ml/2 cups puréed tomatoes
3 egg yolks
90 g/3 oz grated Parmesan,
more for serving

DIRECTIONS

Bring a large pot of generously salted water to a boil.

Get all the prep done before you start cooking: finely chop the shallot and mince the garlic. Remove the casings from the sausage, chop into smaller pieces, (or optionally, add the sausage all at once to the skillet, then break up into pieces with a fork).

Heat a large skillet over medium heat. Once hot, add the guanciale. Stir in salt, black pepper, red pepper flakes and sage. Cook until guanciale is crispy and golden brown, about 3-5 minutes. Add Italian sausage, cook for 3 minutes. Add garlic and onion, cook until soft and fragrant, 2 minutes. Stir occasionally.

In the meantime, add rigatoni to the boiling water and cook until al dente.

When ready, scoop up 1 cup cooking water, then drain the rigatoni.

Pour puréed tomatoes into the skillet with the sausage and guanciale. Scrape any brown bits from the bottom of the skillet with a wooden spoon. Simmer for 8-10 minutes, or until the rigatoni is ready.

While the sauce is simmering, in a small bowl, beat the egg yolks with grated parmesan, about 1 minute.

Next add ¼ of the cooking water, set aside.

Add rigatoni and ½ cup cooking water to the sauce, toss until combined. Turn off the heat, and add the egg yolk mixture. Toss until creamy and glossy, add extra cooking water, if needed. Top with red pepper flakes and freshly ground black pepper. Serve with Parmesan. Enjoy!

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