

Cavatelli with Rapini, Italian Sausage, Tomatoes, and Fresh Ricotta

- ¼ C. Olive oil
- 2 # Loose Italian sausage (you pick spicy or mild)
- 4 clove Garlic, sliced thinly
- (1-2 tsp. Red pepper flakes)
- 1 large bunch rapini, stems sliced thinly and leaves chopped roughly
- 2 # Frozen fresh cavatelli
- 3 C. Whole Italian canned plum tomatoes with juice
- Salt and pepper
- 2-3 Tbs. Picked oregano
- 1 ½ C. Fresh ricotta (let come to room temperature)

1. Start a 4 qt. pasta pot. Salt and oil the water. Get water near or at a boil before beginning cooking of sausage
2. Heat a large, high-sided skillet. Add olive oil. Crumble sausage into oil and brown. Break up any large chunks with a wooden spoon or large spatula.
3. When sausage is browned, add garlic slices. (If you prefer or if the sausage is mild, add red pepper flakes.) Cook about a minute and add rapini.
4. Cook with stirring until rapini is tender.
5. Roughly crush tomatoes with your hands and add with juice to rapini-sausage mixture.
6. Put cavatelli in boiling water. Let cook until it floats and then just a minute more.
7. Strain pasta and add to pan. Add fresh oregano and toss together. Adjust seasonings.
8. Place in a large, shallow pasta bowl. Arrange daps of ricotta across the surface. Serve immediately.