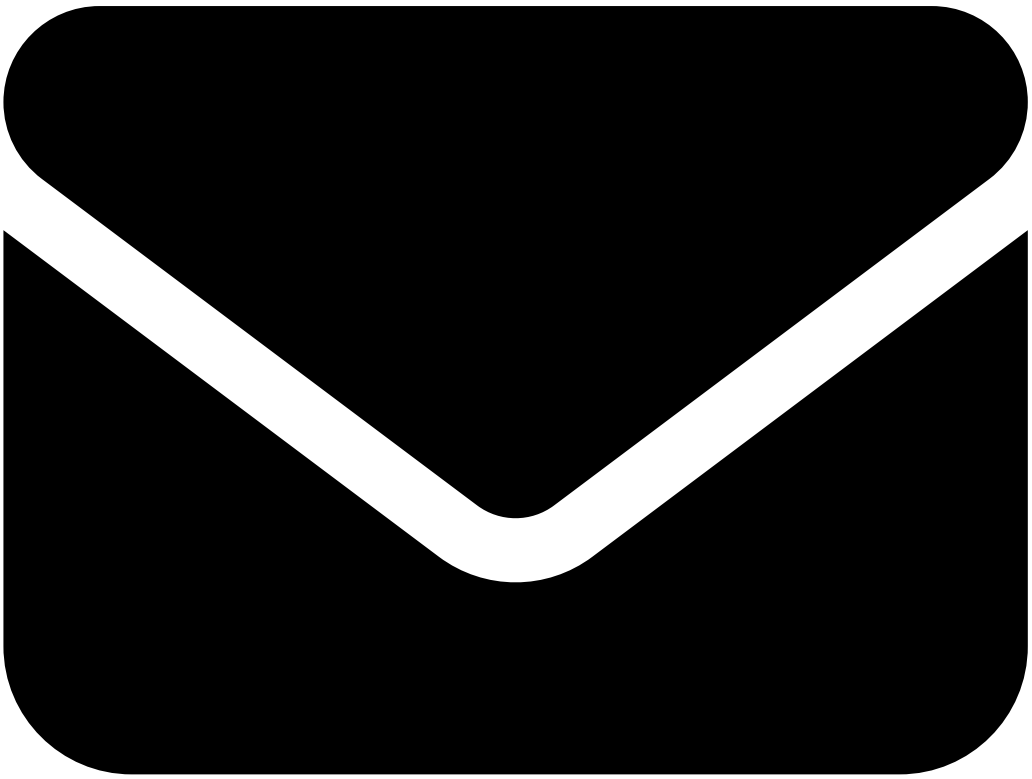
Italian Orecchiette with Sausage and Cherry Tomatoes

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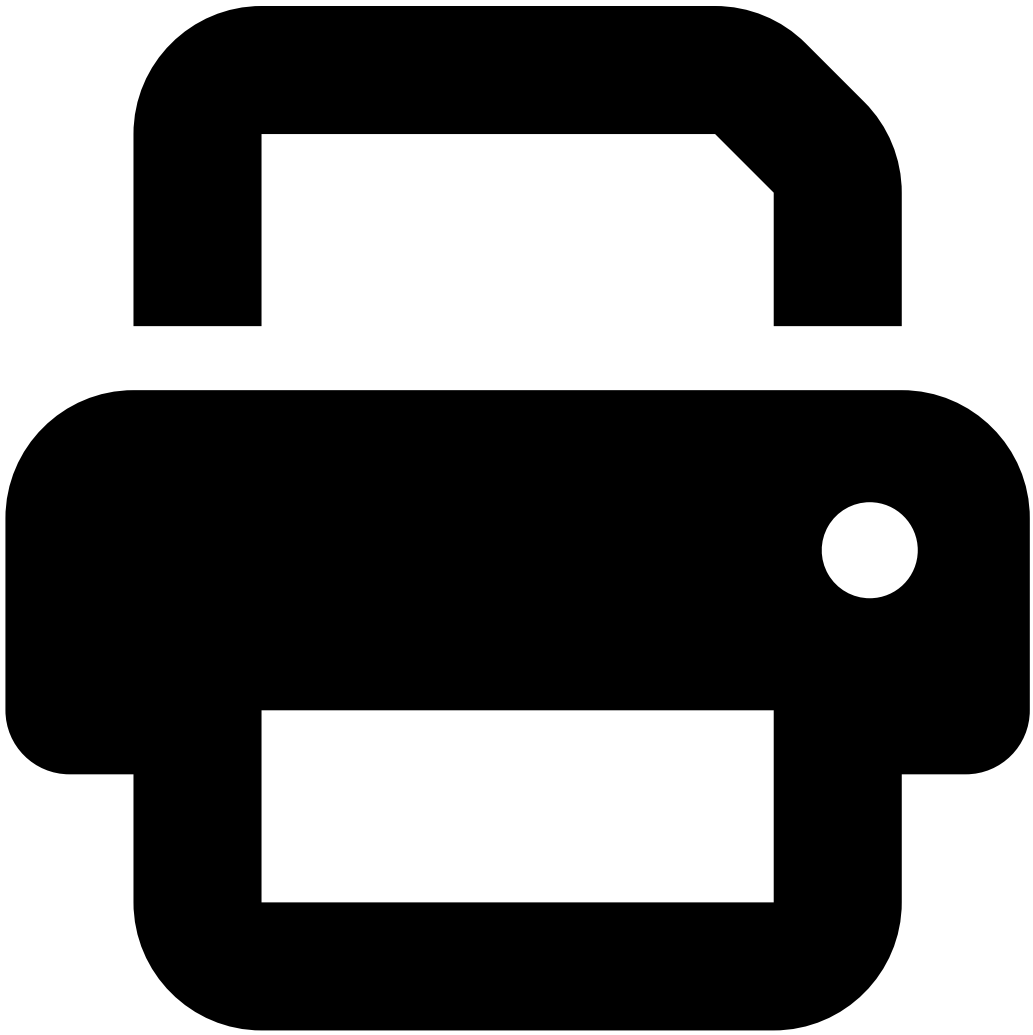









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This is the pasta Italians actually make on weeknights.” And honestly, recipes like this are exactly why I love Italian cooking so much. With just a handful of simple ingredients, you can create a pasta that tastes like it came straight from a small trattoria in Southern Italy. The Italian sausage adds richness, the cherry tomatoes burst into a light fresh sauce, and the Pecorino Romano melts into the pasta water creating the silkiest finish.

This orecchiette with sausage and cherry tomatoes is one of my favorite quick dinners because it’s ready in less than 30 minutes but still feels comforting and homemade. It’s rustic, simple, and the kind of pasta recipe you’ll want to keep on repeat all summer long.

Things to know about this Italian Orecchiette with Sausage and Cherry Tomatoes

Tips for the Best Orecchiette Pasta

- Use high-quality Italian sausage for the best flavor.
- Salt your pasta water generously – it seasons the entire dish.
- Don’t skip the pasta water. It helps create the silky sauce.
- Add the Pecorino Romano off the heat so it melts smoothly into the pasta.

What to Serve with Orecchiette and Sausage

This pasta pairs beautifully with:

- A crisp Italian green salad
- Garlic bread or crusty Italian bread
- Roasted vegetables
- A chilled glass of Pinot Grigio or Vermentino

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently with a splash of water to loosen the sauce.

More Italian Recipes You’ll Love

If you loved this orecchiette with sausage and cherry tomatoes, here are a few more authentic Italian recipes to try

next:

- Italian Tomato Salad
- Chopped Peach Caprese Salad with Italian Vinaigrette]
- Easy Summer Zucchini and Tomato Gratin
- Acqua Pazza (Italian Poached Fish
- Italian Pesto tortellini Pasta Salad
- Authentic Sicilian potato salad (no Mayo)

These simple Italian recipes are perfect for summer dinners, family gatherings, and easy weeknight meals.

Italian Orecchiette with Sausage and Cherry Tomatoes



This Italian Orecchiette with Sausage and Cherry Tomatoes is a simple Southern Italian pasta made with Italian sausage, burst cherry tomatoes, garlic, white wine, fresh basil, and Pecorino Romano. Finished with pasta water for a silky, glossy sauce, it’s an easy and comforting weeknight dinner.

- 12 oz. orecchiette pasta
- 3 Tbsp olive oil
- 1/2 lb. Italian sausage, casing removed
- 3 cups cherry tomatoes cut in half
- 2 cloves garlic minced

- 1 cup white wine
- 1 cup reserved pasta water, plus more if needed (always save more than the recipe calls for)
- 1/2 cup grated Pecorino Romano
- 1/2 cup fresh basil, torn
- Salt and pepper to taste

1. ## Cook the Pasta

   Bring a large pot of salted water to a boil and cook the orecchiette until al dente. Reserve about 1 cup of pasta water before draining.

2. ## Brown the Sausage

   Heat the olive oil in a large skillet over medium heat. Add the Italian sausage and cook until browned, breaking it apart with a wooden spoon.

3. ## Add Garlic and Tomatoes

   Stir in the sliced garlic and cook for about 30 seconds until fragrant. Add the cherry tomatoes and cook until they begin to burst and release their juices.

4. ## Deglaze with White Wine

   Pour in the white wine and simmer for 2–3 minutes until slightly reduced.

5. ## Toss Everything Together

   Add the drained pasta directly to the skillet along with the reserved pasta water. Toss until the sauce becomes glossy and coats the pasta.

6. ## Finish the Dish

   Turn off the heat and stir in the Pecorino Romano and fresh basil. Season with salt and black pepper to taste.

Main Course
Italian
Italian Orecchiette with Sausage and Cherry Tomatoes