

Spicy Pasta Alla Norcina

Spicy pasta alla norcina

Spicy pasta alla norcina is an Italian pasta dish made with sausage in a creamy cheese sauce. There are different variations, some have mushrooms or different cured meats. The recipe is easy to make and takes about as much time to make as it takes the pasta to cook. The sauce starts out by sautéing the onion and garlic then browning the sausage then adding the wine, cream, pasta water. and a pinch of nutmeg and simmering until thick about 10 minutes. then once off the fire the pecorino is added. The results are a creamy luscious velvety sauce everyone loves.

Things to know About this spicy pasta all norcina recipe

The first thing to know about this pasta recipe is that it uses just a few ingredients and is easy to make. Prefect for a quick week night family meal. But it's also fancy enough for Saturday dinner with friends.

Second some variations of this Pasta norcina uses mushrooms. If you are going to add mushrooms slice cremini can be added when the sausage is beginning to brown. About the sausage I am using spicy Italian sausage and adding fennel seeds. It is hard to find the traditional sausage used in this dish, which had fennel. Also I like to use spicy Italian sausage. If you are not a fan of heat you can use mild. Or if you like extra spice add 1 to 2 Tbsp. of hot chili flakes along with the sausage. If you like easy pasta dishes that come together quick and use few ingredients try my creamy vegetarian broccoli pasta shells or my zucchini ricotta penne pasta

Ingredients

- 1/2 Lb. rigatoni
- 1 Lb. bulk Italian spicy sausage
- 4 Tbsp.. olive oil
- 2 Tbsp. minced garlic
- 1/2 cup chopped onion
- 1 cup white wine
- 1 cup heavy cream
- 2 cups pasta water
- pinch of nutmeg
- 1 cup grated pecorino Romano
- Salt and pepper to taste

Instructions

1. In a large pot of boiling salted water cook your pasta el dente while making the sauce. saving 2 cups of the water before draining
2. In a large 12 inch saute pan over medium high heat in the olive oil saute the onion and garlic until soft and translucent.
3. Add the sausage and brown breaking it up while cooking
4. Turn the heat up and deglaze the pan with the white wine. Waiting until it evaporates. Then add the cream and pasta water. Lower the heat and simmer until sauce thicken, about 10 minutes
5. Remove the saute pan from the heat. Then stir in the pecorino cheese. Toss the el dente cooked pasta in the sauce, Top with more grated cheese and chopped Italian parsley. ENJOY!!!!

Title with Recipe Name in it

Text introducing the recipe and what it's all about

DO NOT PUT IMAGES IN THIS TEXT BLOCK!

Here's a subheading about your recipe

Talk more about your recipe here. Make sure you're not repeating anything you said in the first section.

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Ingredients

- Use Tbsp.
- Or c.
- Or tsp.
- And so forth

Instructions

1. First step
2. Second
3. And so on