



TAGLIATELLE with **SAUSAGE**, BASIL and Sun-Dried Tomatoes

SERVES: 4

1 ¼ lb **TARRY MARKET** *fresh* **TAGLIATELLE**
1 ¼ Cup **La Mozza** – extra virgin olive oil
6 Cloves **GARLIC**, thinly sliced.
1 lb **TARRY MARKET SAUSAGE**
(Your choice! Remove casings and crumble)
6 **SUN-DRIED TOMATO Halves**, thinly sliced.
¼ Cup **DRY WHITE WINE** & 5 Tbls **Tomato Paste**.
12 fresh **BASIL LEAVES**
Salt & Pepper to taste

1. *Bring 6-QTS of water to a boil, add salt*
 2. Heat **Olive Oil** in a 12" sauté pan, medium-high heat, add **GARLIC**, cook until light gold. Add **SAUSAGE**, and **SUN-DRIED TOMATOES**, stirring until the sausage is cooked through 8-10min. Drain fat. Stir in **Tomato Paste** and **WINE**, cook for 5-mins, remove and set aside.
- 3. Cook Pasta.** 1 to 2 minutes. Drain. Add pasta to pan mixture, return to medium-heat, toss until hot. Add **Basil**, toss another 30-seconds.

Divide evenly and Serve immediately.