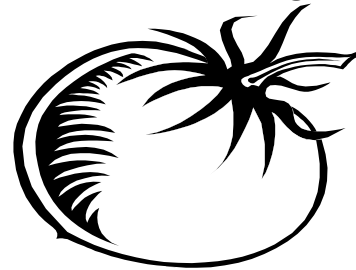




Creamy Bow Ties with Sausage & Tomatoes

Ingredients:

2 tablespoons Olive Oil
1 Sweet italian sausage
Crumbled 1/2 teasppon Dried red pepper flakes
1/2 cup Diced onions
3 Cloves Garlic
1 can Minced Italian plum tomatoes
Drained and coarsely chopped 1 1/2 cup Whipping Cream
1/2 teaspoon Salt
12 ounce Bow tie pasta
3 tablespoons Minced fresh parsley
Fresh grated Parmesan Cheese



Directions:

Heat oil in heavy large skillet over medium heat. Add sausage and pepper flakes. Cook until sausage is no longer pink, stirring frequently, about 7 minutes. Add onion and garlic to skillet and cook until onion is tender and sausage is light brown, stirring until mixture thickens slightly, about 4 minutes. Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally to prevent sticking. Drain. Serve on a plate or flat bowl with cream mixture. Top with fresh grated parmesan and parsley.

