

## Davio's Hot Italian Sausage, Rigatoni & Broccoli Rabe

Serves 4 portions

### Ingredients

- 1 lb Dry Rigatoni
- 1/3 cup Extra Virgin Olive Oil
- 1 lb Davio's Hot Sausages
- 3 large Garlic Cloves, minced
- ¼ cup Hot Cherry Peppers, sliced
- 1 ½ cup Broccoli Rabe, trimmed & chopped
- 3 tbsp Butter, unsalted
- ½ cup Chicken Broth
- ½ cup Parmigiano

*Add salt, pepper and red pepper flakes to taste*

### Preparation

- In a large pot add 2 tablespoons of salt to water and bring to a boil. Add pasta to boiling water, stir well. Cook, occasionally stirring, until al dente (according to package directions).
- Meanwhile, in a frying pan over medium-low heat, warm 1/3 cup of olive oil. Add the sausage and garlic cook until the sausage is brown and cooked through, about 12 minutes (if needed, cook longer).
- Add the hot cherry pepper and broccoli rabe and stir to combine with the sausage. Cover and cook until the broccoli rabe is hot throughout, about 2 minutes. Add butter and chicken broth. Stir to combine all ingredients.
- When the pasta is ready, ladle out and reserve about 2 cups of cooking water. Drain the pasta and return it to the pot.
- Over low heat, add pasta and parmigiano to the sausage mixture and toss well to combine, adjusting the consistency by adding reserved cooking water if needed. Add salt, pepper and red pepper flakes to taste.