



INGREDIENTS

1 packet of saffron
2 TBSP of Olive oil
1 thinly sliced shallot
4 Italian hot pork sausages
 $\frac{3}{4}$ cup of white wine
1 $\frac{1}{2}$ cups of chopped asparagus
300g of Rigatoni pasta
Salt & pepper for seasoning
1 cup of purified water
1 cup of heavy cream
 $\frac{1}{4}$ cup Parmigiano Reggiano

RIGATONI WITH ASPARAGUS & ITALIAN HOT PORK SAUSAGE

By Caterina Romano's Kitchen

DIRECTIONS

1. Dilute the saffron by placing it in $\frac{1}{4}$ cup of hot water. Set it aside for 10 minutes.
2. Heat the olive oil in a large frying pan over medium heat. When hot, sauté the onions for a couple of minutes until they are soft.
3. Remove the casing of the sausages. Break the sausages into small pieces and add them to the pan. Mix with a wooden spoon until the meat is fully browned.
4. Add the wine and continue cooking until most of the liquid has evaporated.
5. Bring a pot full of salted water to a boil.
6. Add the pasta and cook as per instructions on the package.
7. Add the asparagus pieces to the browned sausage mixture.
8. Season with salt & pepper.
9. Add the water. Cover and cook for 10 minutes.
10. Add the diluted saffron mixture and cook for 2-3 minutes.
11. Add the cream, mix well and cook for another minute.
12. When your pasta is cooked, add the pasta to the sauce, mix well and continue to stir until the pasta is fully coated with the sauce.
13. Turn the stove off. Sprinkle with grated Parmigiano and serve.

ENJOY THE RIGATONI