

# Spicy Sausage Pasta alla Norcina



**Time:** ~30 min | **Difficulty:** Easy

## Ingredients:

- 1 lb rigatoni or penne
- ½ lb spicy Italian sausage, casings removed
- 2 cloves garlic, minced
- ½ cup dry white wine
- ¾ cup heavy cream
- ½ cup grated Pecorino Romano
- Red pepper flakes to taste
- Fresh black pepper; chopped parsley

## Instructions:

1. Cook pasta in salted boiling water until al dente. Reserve 1 cup pasta water.
2. In a large skillet, cook sausage over medium heat, breaking it into crumbles, until browned (~6 min). Add garlic, cook 1 min.
3. Deglaze with white wine and reduce by half.
4. Lower heat, stir in cream, and simmer 2–3 min until slightly thickened.
5. Toss in the drained pasta and Pecorino, adding pasta water as needed for a glossy, creamy sauce.
6. Finish with red pepper flakes and parsley.

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