

## Bucatini Baba Boink

*Virginia Kerr's recipe as seen on Channel 4*

2 Tbsp. extra virgin olive oil  
4 large Roma tomatoes cut in eighths  
2 large zucchini cut into half moons  
1lb Italian sausage links, cooked, cut into rounds  
5 large fresh garlic cloves, chopped  
Half cup packed basil, fresh, chopped  
Pinch red pepper flakes  
Salt & pepper to taste  
12 oz. prepared tomato sauce  
1 lb. Bucatini pasta cooked al dente'  
1/4 cup Grated Romano cheese & whole basil leaves for garnish

In a medium skillet, heat olive oil over high heat.

At the same time get the pasta water boiling.

Heat the olive oil and sauté zucchini, garlic and half of the basil until garlic turns slightly brown. Add salt & pepper, chopped tomatoes and Sausage. Cook while stirring for one minute with a wooden spoon. Add tomato sauce and the remained of the basil and keep warm.

Cook the pasta in 5 quarts of water salted with 1 Tbsp.

Drain the pasta and immediately add it to the warm sauce. Toss well and add the grated cheese and stir.

Garnish with fresh basil leaves and grated cheese.

BUON APPETITO

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