

## *Rigatoni With Sausage and Pumpkin Sauce*

Rigatoni al Sugo di Zucca e Salsiccia

Serves 6-8

4 Tbsp. olive oil  
2 lb. bulk Italian sausage  
1 cup chopped onion  
10 cloves thickly sliced garlic  
4 Tbsp chopped fresh sage  
1/2 tsp. red pepper flakes  
1-1/4 cup white wine  
2 cups canned pumpkin puree  
2-1/2 cups chicken stock  
1/4 tsp. cinnamon  
Salt & pepper to taste  
1 lb. Rigatoni  
Parmesan cheese

Brown sausage in 1 tablespoon olive oil. Break-up into bite-size pieces.

Set aside

Cook onion, garlic, sage and Pepper flakes with 3 tablespoons oil for 10 minutes.

Deglaze pan with wine.

Return sausage to the pan and add pumpkin puree and cinnamon.

Simmer for 30 minutes.

Mix with cooked pasta and serve with cheese

BUON APPETITO

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