

Penne Calabrese

The region of Calabria is known for its sausage, ricotta salata, olive oil and Pecorino Romano cheese. All of these ingredients are used in this dish.

Serves 12

$\frac{3}{4}$ cup olive oil
1½ lbs. bulk Italian sausage
9 large cloves garlic, diced
6 medium bunches escarole, chopped
6 large ripe tomatoes
 $\frac{3}{4}$ tsp crushed red pepper flakes
 $\frac{3}{4}$ tsp salt
3 cups chicken stock
3 lbs penne
 $\frac{3}{4}$ cup Pecorino Romano cheese, grated
3 cups ricotta salata, diced into $\frac{1}{4}$ " cubes

In a large, deep skillet, heat olive oil and add sausage. Brown meat well, breaking up the meat as it cooks.

Add the garlic and cook until golden brown.

Divide meat mixture into a second large, deep skillet.

Divide and add the escarole, tomatoes, crushed red peppers, and salt into the two skillets.

Sauté for a few minutes to reduce volume and then split and add the chicken stock.

Cook for 15 minutes.

Meanwhile, cook the pasta in a large pot of boiling water until al dente. Drain well and add to the skillet.

Sprinkle with cheese and toss well.

Place on two large serving plates and garnish with the ricotta.

Serve.