

# Vesuvio con Ragù di Salsiccia

EATALY Magazine

Named after the still-active volcano overlooking the nearby island of Capri, *Vesuvio* is a short curly pasta with nooks and crannies that pair perfectly with this hearty sauce.

## Ingredients *Yield: 4 servings*

- 1 POUND VESUVIO PASTA
- 1 (28-OUNCE) CAN ITALIAN TOMATOES, CRUSHED BY HAND
- 1 ½ SWEET ITALIAN SAUSAGE
- 2 CUPS ONIONS, CHOPPED
- 1 CLOVE GARLIC, PEELED & SLICED
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- PEPPERONCINO FLAKES, TO TASTE
- SALT, TO TASTE



Find more recipes at [www.eataly.com/magazine](http://www.eataly.com/magazine)

## Directions

**Sauce.** Cook the onions in the olive oil, and cook until they soften. Add the garlic, season with salt and peperoncino, and crumble in the sausage. Cook until the meat browns evenly. Add the tomatoes and a cup of water. Cook for 1 hour, or until the sauce is well flavored.

**Pasta.** Add the vesuvio to a pot of salted boiling water, and stir. Cook until al dente. Drain, reserving some of the water.

**Combine.** Add the pasta to the sauce, toss, and cook together over medium heat for 1 minute or until the pasta is coated and perfectly al dente. Add pasta water as needed to make the sauce slightly loose and glossy.

**Serve.** Finish with a drizzle of olive oil, toss the pasta again, and plate. *Buon appetito!*

