

Sassi's Orecchiette

Written by Arizona Foothills Magazine

North Scottsdale's Sassi is all about making you swoon. Case in point: Here is a tasty pasta-and-meat dish for two from chef Peter DeRuvo.



Orecchiette with Sweet-Spicy Sausage, Rapini and Pecorino

3 1/2 oz. Pork sausage
2 1/2 oz. Broccoli rabe, blanched and chopped
4 oz. Orecchiette, fresh or dried
2 T Butter
1 T Garlic, minced
2 T Parmesan cheese
Pinch of Chili flakes

Place the sausage in a hot pan with a little olive oil and brown until slightly cooked. Add the garlic, chili flakes and butter, and reduce heat until garlic is toasted but not burnt. Add in two ounces of pasta water. Place the pasta in salted boiling water, continuously stirring until al dente. Drain the pasta from the water and add to sauce. Simmer the sauce for one minute incorporating two tablespoons of grated pecorino or parmesan cheese. Yields two servings.