

## **Penne with Sausage & Ricotta**

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2T olive oil	1C ricotta cheese
4 cloves garlic, chopped	2T pesto
1 small onion, chopped	2T sundried tomatoes in oil, chopped fine
¾ lb Italian sausage (mild or sweet)	1 lb. penne pasta
2 medium zucchini, chopped into 1" pieces	Pecorino Romano cheese for garnish
2 medium summer squash, chopped into 1" pieces	salt & pepper to taste

Bring a large pot of water to boil for penne. Salt the water. Add the penne and cook until al dente. (*Reserve 1C of pasta water for sauce before draining*)

Preheat a large skillet with olive oil over medium heat. Add onion and garlic. Sweat for 2-3 minutes. Add Italian sausage, breaking it up as you brown it. Add zucchini and squash and sauté for 5-6 minutes.

In a medium bowl, add ricotta cheese, 1C hot pasta water, pesto, sundried tomatoes. Salt and pepper to taste. Stir until incorporated. Set aside.

Add drained penne to skillet and toss. Add ricotta sauce and toss until well coated.

Serve with a garnish of Romano cheese.

Yield: 4 servings