PASTA WITH SWEET ITALIAN GREEN CHILI PEPPERS, SAUSAGE AND PECORINO CHEESE

Categoria: First Courses **Tempo di preparazione:** 50 minutes **Difficoltà:** facile

Ingredienti per 4

- 350 g sweet Italian green chili peppers (friggitelli)
- 200 g fresh pure pork, turkey or vegetarian sausage
- 400 g tonnarelli or bucatini pasta
- 200 g cherry tomatoes, chopped
- 100 g pecorino cheese
- 1 clove of garlic
- basil, to taste
- salt, to taste
- black pepper, to taste
- extra virgin olive oil, as needed

A delicious pasta dish with sausages, cherry tomatoes and vivid sweet Italian green chili peppers: each mouthful bursts with the aroma of a Mediterranean summer.

Difficulty: **easy**
Cost**: moderate**
Preparation time**: 50 minutes**
Serves: **4**

Method

First wash the sweet Italian green chili peppers under running water, cut off the top (stem end) and cut them in half lengthwise. Remove the seeds inside and cut the larger peppers into pieces.

Take the sausage and remove from the casing; crumble or chop it.

Heat a drizzle of extra virgin olive oil in a frying pan, add the crumbled sausage meat and sauté gently until it is golden, stirring every so often. Then add the sweet Italian green chili peppers and cherry tomatoes, and cook for a few more minutes, stirring every so often.

Cook the pasta in plenty of boiling, salted water and drain al dente. Add the pasta to the sweet Italian green chili peppers and sausage sauce and toss, and sprinkle with plenty of grated pecorino cheese.

Chef’s tip: If you like a spicy flavour, add a sprinkle of dried chili flakes. Enjoy!