

# Baked Pasta with Sausage and Four Cheeses

Our friend Paul Forringer is currently living at the Chelsea Retirement Center. Our cookbook dinner group, of which he is a member along with his wife Jo Ann, opted to prepare a meal that we could share with him at the center. I chose *The Tuscan Sun* cookbook as our source for this meal and then chose to make this dish because it lends itself to transportation.



## Ingredients

- 2 slices of hearty white bread
- 1/4 cup olive oil + 1 Tbsp. (divided)
- 1 yellow onion
- 1 carrot
- 1 celery stalk
- 1 handful of flat leaf parsley
- 1/2 tsp. + 1/2 tsp. salt (divided)
- 1/4 + 1/2 tsp. ground pepper (divided)
- 1/2 lb. sweet Italian sausage
- 1/2 lb. spicy Italian sausage
- 1/2 cup red wine
- 1 tsp. dried oregano
- 28 oz. can whole tomatoes
- 1 lb. rigatoni

- 8 oz. (1 cup) whole-milk ricotta
- 8 oz. Fontina or Taleggio cheese
- 8 oz. mozzarella cheese
- 1/2 cup (2 oz.) Parmagiano-Reggiano cheese
- Spray oil

## Equipment

- Rimmed baking sheet
- Food processor
- Large skillet
- Large pasta pot
- Colander
- 9" x 13" baking dish

## Baked Pasta with Sausage and Four Cheeses:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Preheat oven to 375		
	Cut crusts from 2 bread slices and then cut into cubes	2	10
	Place bread in rimmed baking sheet and toast	3	
	Run toasted bread cubes in food processor to make coarse bread crumbs	1	
	Peel and mince 1 yellow onion, 1 carrot, one celery stalk, and a handful of parsley	5	
	Add 1/4 cup olive oil to pan	1	
	Place vegetables in the pan. Add 1/2 tsp. salt and 1/4 tsp. pepper	1	
	Sauté over medium low heat	6	
	Set aside	1	
	In a large pasta pot, bring water to boil and add 1/2 tsp. salt		
	Remove casings from sausage. Cut into small pieces	5	7
	Drain can of tomatoes and reserve liquid. Chop tomatoes	2	
	Cube 8 oz. of Fontana and 8 oz. of Mozzarella	4	
	Grate 2 oz. (1/2 cup) of Parmigiano	3	
	In a large skillet, heat 1 Tbsp. olive oil over medium heat and cook the sausage.	5	
	Add 1/2 cup red wine and reduce	10	
	Add sautéed vegetables, 1 tsp. dried oregano, 1/2 tsp. salt, 1/2 tsp. pepper, chopped tomatoes and tomato liquid.	3	
	Simmer sausage and vegetables		
	Add rigatoni to the boiling water. Cook for 1 minute less than recommended	9	10
	Drain pasta, reserving 1/2 cup of pasta water	1	
	In a large bowl, mix 1 cup ricotta 8 oz. Fontina and 2 Tbsp. of reserved pasta water.	1	
	Add the rigatoni and mix	1	
	Add the sausage and mozzarella. Toss to mix	1	
	Spray the 9x13 baking dish with oil. Add pasta. Sprinkle with breadcrumbs and grated Parmigiano	2	
	Bake, uncovered		25
	Total	1 hr. 37 min	