

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 | | 7 |
| | Remove casings from sausage. Cut into small pieces | 5 | |
| | 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 | | 10 |
| | Add rigatoni to the boiling water. Cook for 1 minute less than recommended | 9 | |
| | 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 | |