My husband’s favorite Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

100 gr. Garganelli pasta
2 tbsp extra virgin olive oil
50 gr. hot pork sausage, chopped
2 garlic cloves, sliced
80 gr. frozen peas
2 fresh medium size very mature tomatoes
1/2 cup water
salt
fresh parsley, chopped
1/4 tsp ground nutmeg

Instructions

Pour the olive oil into a deep saucepan and pour over medium low heat.
Peel and slice the tomatoes into a very thin slices.
When the oil is warm enough add the chopped sausage, sprinkle with the nutmeg and the black paper. Cook about a minute on a high heat stirring until the sausage change it's color into lightly brown, add the sliced garlic and cook a second more. At this point add the frozen peas, the tomatoes, the salt and the fresh parsley. Stir with a wooden spoon and add the water. Stir again. Reduce the heat at low, cover and cook, stirring occasionally about 20 - 25 minutes, or until the tomatoes leave their own water and all liquids are evaporated. Remove from the heat and keep warm.
Cook the pasta as indicated on the box. Return the saucepan of the ready sauce over high heat. Meanwhile dry the pasta and add it to the pea-sausage sauce. Stir with a wooden spoon and cook over a high heat about a minute. Divide into a two serving dishes and serve.