



Tagliatelle with sausage

NIBBLEDISH CONTRIBUTOR

Ingredients

- For 4
- 300 gr sausage (the italian ones, wery simple with pepper, salt, garlic, wine)
- 1 can of tomatos
- 2 garlic cloves
- Milk
- olive oil extravergine
- Parmiggiano Reggiano
- hot chilly peppers
- 20 minutes of your time

Instructions

- THis recipe was told me by my former neighbour. It was an old lady that made me always hand made tagliatelle if I did her a favor like bringing up the groceries.
- While you are waiting for the pasta to cook take the skin of the sausages, put them in a pan with a little bit of olive oil and the garlic. Cook for a few minutes and then add the tomatos and a little bit of milk. The secret of this recipe is the milk, it makes the sauce more sweet! Let it cook until the tagliatelle are done. Mix all together and serve with the grated Parmiggiano Reggiano. If you like it spicy you can add some hot chilly peppers.
- Maybe you have noticed I make better photos now. Thanks to may ner ricoh GR digital :)