



R.J.'s CREAMY "PISSED OFF" PAPPARDELLE ALL'ARRABBIATA RECIPE



All ingredients are available for purchase at Horrocks Market!!!



ITALIAN ARRABBIATA SAUSAGE:

*Available only at Horrocks meat counter

PAPPARDELLE PASTA:

•8.8 oz. (250 grams) bag Pappardelle Pasta-**Aisle 10**

CREAMY ARRABBIATA SAUCE:

- 14 oz. Passata Tomatoes-**Aisle 10**
- 1/2 cup Heavy Cream-**Aisle 17**
- 50 ml (1/4 cup) chicken stock-**Aisle 14**
(Chianti Wine adds an AMAZING depth of flavor to the sauce. It's optional, but I recommend using it in place of the chicken stock. I recommend "Gabbiano Chianti Classico". This step is optional but if you have any questions about wine for cooking our Tavern Staff is more than happy and able to help you!)
- 2 Tablespoons Diced Calabrian Chili Peppers- **Aisle 20**
- 5-6 oz. Cherry Tomatoes-**Produce Department**
- 1 shallot, finely chopped-**Produce Department**
- 4 garlic cloves, minced-**Produce Department**
- 2 tbsp olive oil-**Aisle 9 & Deli Department**
- 2 tbsp tomato paste-**Aisle 10**
- 1/4 Cup grated Parmigiano Reggiano Cheese, plus more for serving
-**Deli/Cheese Department**
- 2 tbsp chopped parsley-**Produce Department**
- Parmigiano Reggiano Rind (Optional)
-**Cheese Department**



Directions:

In medium saucepan heat 2 tablespoons of Extra Virgin Olive Oil on medium heat. Add sausage links and sauté, turning until browned on all sides (don't worry about fully cooking them at this point, they will finish cooking in the sauce) and remove to a plate.

Add shallots and diced chilies to the saucepan, season with salt and pepper, and sauté until softened (about 2-3 minutes). Add garlic and tomato paste and sauté for about another minute stirring frequently as garlic burns quickly.

Add chicken stock to saucepan and use a wooden spoon/spatula to deglaze by scraping the brown bits off of the bottom of the saucepan (the brown bits are what's known as "the fond" and impart a lot of flavor to your dish).

Add the passata tomatoes to the saucepan (I like to add a pinch of sugar at this point, as it enhances the natural sweetness of the tomatoes and helps to tame their acidity as well). Add cherry tomatoes, parsley, and sausage links back into the saucepan. Reduce the heat to low and simmer partially covered, stirring occasionally for 20-30 minutes.

TIP: Add a piece of parmigiano reggiano rind to the sauce before simmering to add an extra layer of flavor!

In a large pot, bring water to a roiling boil and add a generous amount of salt (pasta water should be salty like the sea. NEVER add salt to the water BEFORE it comes to a boil, it's actually a myth that it will make the water boil faster. It actually causes it to take longer for the water to boil and can scorch the bottom of your pot!) Cook pasta to package instructions.

Once sauce has simmered, remove the sausages (and parmigiano rind if using), slice on the bias into bite-sized pieces, and then return to the saucepan and remove from the heat. Add the heavy cream (this step is done after taking the sauce off of the heat to help prevent the cream from curdling) and stir to combine. Season with salt and pepper to taste.

Drain the pasta and add it to the sauce, but DO NOT toss it yet! First add some freshly grated parmigiano cheese to top of the pasta (this gives the sauce something to help it to cling to the pasta) and then toss the pasta in the sauce. Serve with more freshly grated parmigiano and fresh chopped parsley and enjoy!

Buon Appetito!

Horrocks MEATS