

One-Pot Fennel Sausage Pasta Recipe

Quick, Easy and Delicious and.... Only one pan to wash – Serves 2-3.



Ingredients

200g Trealy Farm Fennel Cooking Sausages

1 clove garlic, sliced

½ tsp hot-smoked paprika

a pinch dried chilli flakes

400g tin chopped or plum tomatoes

1 tbsp tomato purée

450ml light chicken stock

175g rigatoni or penne pasta

2 tbsp soft cheese (or use double cream or crème fraîche)

2 tbsp parmesan, finely grated, plus extra to serve

Ingredients

Fry the fennel cooking sausages until golden brown. Add the garlic, fennel seeds, smoked paprika and chilli flakes, and cook for 2 minutes.

Tip in the tomatoes, tomato purée and stock, and bring to a simmer.

Stir in the pasta, put on a lid and cook on a gentle simmer for 12-15 minutes, stirring now and again.

When the pasta is almost cooked, stir in the cheeses and basil, and leave to sit off the heat for 2 minutes.

Serve in warm bowls with extra parmesan, if you like.