



# Arugula and Spicy Sausage Fusilli

Al dente fusilli with spicy Italian sausage, topped with basil and Parmigiano Reggiano.

*Yield: 12 portions*

## Ingredients

- ½ cup Olive oil
- 4 cloves Garlic, minced
- ¾ cup Spanish onion, diced ¼"
- 3 cups Hot Italian sausage, crumbled
- 1 lb. Arugula, torn into bite-size pieces
- 2 lbs. Fusilli pasta, cooked al dente
- 2 quarts + 1 cup Allegro Tuscan Tomato & Herb Pasta Sauce
- 1 tsp. Sea salt
- 1 tsp. Freshly ground black pepper
- ¾ cup Fresh basil, chiffonade
- ¾ cup Parmigiano Reggiano, shredded

## Directions

1. Heat olive oil in a large saute pan over medium-high heat. Add minced garlic, diced onion and sausage. Saute until garlic and onion are translucent and sausage is cooked.
2. Meanwhile cook pasta in boiling salted water. Drain and set aside.
3. In a large pot, combine cooked sausage, pasta, Allegro Tuscan Tomato & Herb Pasta Sauce, salt and pepper until warmed through.
4. Add in arugula and saute until slightly wilted.
5. Place finished pasta into a warm pasta bowl, garnish with fresh chopped basil and Parmigiano Reggiano.
6. Serve immediately.