

## Pasta with Sausage and Mustard Sauce

### Simple Ingredients

Kosher Salt

1 lb. dried penne or medium shell pasta

1 Tbsp. Villa Graziella Tuscan Extra Virgin Olive Oil

8 mild (or if you prefer hot) Italian sausages (about 1 ½ lb.), meat removed from casings and crumbled

¾ cup dry white wine

¾ cup heavy cream

3 Tbsp. grainy mustard

Pinch of crushed red pepper

1 cup thinly sliced fresh basil

### Easy Directions

1. Bring a large pot of salted water to a boil. Add pasta, and cook according to package directions for al dente; drain.
2. Heat olive oil in a large deep skillet over medium-high heat. Add sausage; cook until browned, about 5 minutes. Add wine; simmer, scraping up browned bits from bottom of the skillet, until reduced by half, about 5 minutes.
3. Add cream, mustard, and red pepper; simmer for 2 minutes. Remove from heat. Add pasta and basil, then toss.