



Pantry Pasta

2 Tablespoons olive oil, plus more for drizzling
8 ounces sweet Italian sausage, casings removed
1/2 medium red onion, finely chopped
1/4 cup sliced pitted olives, preferably Castelvetrano
1 (14-ounce) can cherry or diced tomatoes
12 ounces spaghetti
Kosher salt
1/4 cup pepperoncini, thinly sliced
2 ounces Pecorino or Parmesan, finely grated, divided
2 Tablespoons unsalted butter
1/2 cup torn basil

Heat 2 Tbsp. oil in a large skillet over medium-high. Cook sausage, breaking up with a wooden spoon, until cooked through, browned and crisp in places, 5–8 minutes. Transfer to a small bowl with a slotted spoon.

Reduce heat to medium; add onion and olives to skillet. Cook, stirring often, until onion is translucent, about 5 minutes.

Add tomatoes, increase heat to medium-high, and cook, mashing tomatoes lightly and stirring often, until juices are slightly thickened, about 3 minutes.

Meanwhile, cook pasta in a large pot of lightly salted boiling water, stirring occasionally, until very al dente, about 6 minutes. Drain, reserving 1 cup pasta cooking liquid.

Add pasta and 3/4 cup pasta cooking liquid to sauce and cook, tossing, until pasta is al dente and sauce coats noodles. Mix in pepperoncini, cooked sausage, and another 1/4 cup pasta cooking liquid.

Then, tossing constantly, gradually add all but ½ cup cheese, followed by butter. Once incorporated, remove from heat and mix in basil. Divide pasta among bowls. Drizzle with oil; top with remaining cheese.

4 Servings Active Time: 35 min Total Time: 35 min

Recipe by: Chef Sarah Grueneberg, Monteverde, Chicago, IL

“If you've got a can of tomatoes, a jar of spicy pepperoncini, and a hunk of Parm in your fridge, you're halfway to a satisfying pasta dinner.”

For More Information See:

<https://www.bonappetit.com/recipe/pantry-pasta>

Cook's Note: The best way to use this recipe is to look in your pantry and refrigerator to add your favorite ingredients to the basic recipe. I added some fresh cherry tomatoes with crushed Italian tomatoes, black and green olives, and Italian Trottolo pasta. I also stirred in pesto sauce in place of the butter. I love the way this type of pasta clings to the sauce.

About the Recipe: This is a quick, easy-to-make recipe that allows you to be creative, using up those extra ingredients in your pantry and refrigerator. The basic cooking directions guarantee that you will have delicious al dente pasta. Have fun with this recipe and try using all the different shapes of Italian pasta that are now available.