

CHEF HOUSE – Richard Moorey

Linguine with Rapini, Italian Sausage, Bacon & Mushrooms

Olive oil
Pancetta bacon
Sun-dried olives, pits removed
Peppers, red, orange & yellow
Fresh basil
Italian sausage, skins removed

Butter
Mushrooms, assorted
Rapini
Italian seasoning
Salt & pepper to taste

Put pot of salted water on stove to cook pasta.

Cut off thick stems from rapini and blanch in salt water until bright green. Do not overcook! Set aside.

In a separate pan, heat olive oil and sauté mushrooms. Add chopped, blanched rapini and sauté. Add Italian seasoning and salt & pepper to taste and set aside.

Meanwhile, add olive oil to another fry pan and cook Italian sausage as you would ground beef. Add cubed bacon and cook. Add cold pieces of butter and sun-dried olives and sauté. Julienne assorted peppers and add to mixture, stirring till cooked.

Cook pasta and drain. Place in large bowl and toss with olive oil. Add sausage/bacon mixture and sprinkle with fresh chopped basil. Toss to mix well and turn out onto one side of serving platter.

Place rapini/mushroom mixture along other side of platter to serve.

Toss with grated parmesan cheese and enjoy!