



November 2014 Recipe of the Month

Rigatoni with Chestnut Sage Sauce

...Find All Your Ingredients at Lombardi's Market & Café ...

What You'll Need:

- 1 package Lombardi's Store-made Rigatoni, cooked al dente (Fresh Pasta Case)
- 2 TBSP Mamma Lombardi's Extra Virgin Olive Oil (Dry Goods Dept.)
- 1 lb. Lombardi's Homemade Sweet Sausage with Fennel, casing removed (Butcher Dept.)
- 6 cloves Garlic, minced (Grab & Go Case)
- 1 Sweet Vidalia Onion, finely chopped (Grab & Go Case)
- 1 can Clement Faugier® Chestnut Puree (Dry Goods Dept.)
- 8 Chestnuts, cracked, roasted & chopped (Dry Goods Dept.)
- 1 cup Mamma Lombardi's Pinot Grigio (Cashiers Kiosk)
- 1 cup Chicken Stock (Dry Goods Dept.)
- ½ cup Heavy Cream (Dairy Case)
- 2 Lombardi's Bay Leaves (Spice Rack)
- 6 Sage Leaves, sliced Chiffonade style or 1 tsp. Ground Sage (Spice Rack)
- ½ tsp. Ground Mace (Spice Rack)
- ½ cup Gorgonzola Cheese, crumbled (Cheese Dept.)
- 1 tsp. Kosher Salt (Spice Rack)
- 2 tsp. White Pepper (Spice Rack)



What To Do:

In a large, deep skillet on medium heat, cook the Sweet Sausage, breaking up in to bits as you go until the meat is cooked through and sausage is crumbled. Using a slotted spoon transfer sausage crumbles to a plate and reserve for later use.

In the same skillet sauté the onions until tender and slightly translucent. Add the garlic and sage leaves and continue to sauté. Add the wine and Bay Leaves. Scrape any bits on the bottom of the pan and cook down the liquid by half (takes about 3 minutes). Add the Chestnut puree and Chicken Stock. Stir to thoroughly combine mixture. Add in the cooked sweet sausage and then stir in first the heavy cream and then the mace, nutmeg, salt & white pepper.

Remove the bay leaves from the sauce and add the cooked Rigatoni pasta. Combine until the pasta is fully coated. Transfer pasta to a decorative serving platter and garnish with crumbled Gorgonzola and chopped toasted Chestnuts.

Mangia Bene, Vive Bene.