

Paccheri pasta with sausage meat and artichoke sauce *(Pasta & rice main dishes)*



Preparation

Prepare an artichoke sauce (see recipe). Meanwhile, remove the casing skin from the sausages and sauté the sausage meat over a low heat in a pan along with the rosemary. With a ladle or wooden spoon, crumble the sausage meat while you are cooking to make it easy to combine with the pasta. When your paccheri pasta are ready, let them cook in the frying pan along with the sausage meat over high heat for half a minute. Serve in the centre of a plate by adding the artichoke sauce over the paccheri and adding a sprinkling of grated smoked ricotta cheese. A dish to eat piping hot!

Tips

Remember that there are many varieties of commercially available artichoke (about a hundred worldwide): choose the one that is most to your taste!

Trivia

The artichoke was already well known in ancient Egypt: it then spread to Ancient Greece and the Roman Empire, finally gaining a place of honour in the culinary traditions of many countries.

Information

Preparation 20 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Very wide, short tubular pasta 200 grams

Sausages (3 small sausages)

Smoked ricotta cheese

Rosemary (1 rosemary twig)

Artichokes (Artichoke sauce (see recipe))