

Sausage, pepperoni and  
cherry tomato penne

Preparation time: 10 mins

Cooking time: 25 mins

Serves 4

1 Tbsp olive oil

600g thick sausages, skins  
removed (we used beef)

1 brown onion, halved,  
thinly sliced

6 cloves garlic, thinly sliced

100g sliced pepperoni

2 Tbsp tomato paste

6 sprigs thyme

1 cup red wine

400g can Italian cherry

tomatoes in tomato juice

250g dried penne pasta

1 Tbsp brown sugar

Sea-salt flakes and freshly  
ground black pepper,  
to season

125g mozzarella, torn  
into bite-sized pieces

1 cup basil, torn

Extra basil, to serve

Green Sicilian olives, to serve

**1 Heat oil** in a large saucepan  
over a medium heat. Add  
sausage and cook, breaking up  
meat with a wooden spoon, for  
5 minutes or until browned.

Transfer to a bowl and cover with  
foil to keep warm. Add onion,  
garlic and pepperoni to pan and  
cook, stirring occasionally, for  
5 minutes or until onion is soft.  
Add tomato paste and cook for  
1 minute, stirring.

**2 Return sausage** to pan with  
thyme and wine. Bring to a  
simmer and cook for 2 minutes  
or until wine has reduced  
slightly. Add cherry tomatoes,  
bring to a simmer and cook for  
8 minutes, stirring occasionally.

**3 Meanwhile,** cook pasta in  
a large saucepan of boiling  
salted water following pack  
instructions until al dente. Drain.

**4 Add sugar** to sausage  
mixture. Season with salt and  
pepper. Add cooked pasta,  
cheese and basil and, using a  
large metal spoon, stir gently to  
combine. Top with extra basil.  
Serve with olives on the side.