

Runner-Up Recipe contest fourth Quarter 2006

Recipe Name: Premio Penne con Gorgonzola e le Noce (Penne with Gorgonzola and Walnuts)

Recipe:

1 pound whole wheat penne

1 pound Premio Hot Italian Sausage Meat

1 tablespoon sweet butter

1/4 teaspoon red pepper flakes

4 large garlic cloves, minced

2/3 cups walnuts, chopped

1 cup French-cut green beans

1 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

1/2 cup crumbled Gorgonzola

1 cup freshly grated Parmigiano cheese

Bring 8 quarts salted water to a boil in a stockpot

Add penne, and cook for 8 minutes.

Meanwhile, brown sausage in a 12" skillet over medium heat; drain.

Add butter, red pepper flakes, garlic and walnuts to the skillet; cook, stirring occasionally, for 5 minutes over medium heat.

Add green beans to pasta for the last minute of cooking; drain, and return pasta to stockpot.

Pour sausage mixture over pasta, and stir in salt, pepper and Gorgonzola.

Place pasta into a large serving bowl, and sprinkle Parmigiano Cheese over the top.

Serves 4-6.