Creamy Salsiccia Pasta

Spicy, quick, and incredibly delicious

Easy | 3 Servings | 25 min.



Pasta and salsiccia—an unbeatable combination that's an integral part of Italian cuisine. The spicy sausage and creamy sauce make this dish a real comfort food, perfect for cozy evenings or a quick weeknight meal. Originally from southern Italy, aromatic salsiccia, paired with high-quality pasta, brings the full Italian way of life to your plate—simple, hearty, and incredibly delicious.

Ingredients

250 g pasta of your choice

250 g salsiccia (Italian sausage)

1 can of ORO di Parma Finest Tomato Pulp

1 onion

3 garlic cloves

1 tbsp ORO di Parma triple-concentrated tomato paste

1 chili pepper

1 red bell pepper

200 g heavy cream

80 g grated Parmesan

1 ladle of pasta water

Salt and pepper

basil

olive oil

Step 1: The Preparation

Finely dice the onion, garlic, and chili pepper; chop the bell pepper into small pieces. Remove the casing from the salsiccia and cut it into pieces. Cook the pasta al dente according to the package directions and reserve a ladleful of the pasta water.

Step 2: How to Prepare Salsiccia and Vegetables

Heat a little olive oil in a large skillet and sauté the salsiccia for 2–3 minutes, then remove it. In the same oil, sauté the onion and garlic until translucent, then add the tomato paste, chili, and paprika and sauté briefly.

Step 3: Prepare the sauce

Deglaze with cream and the finely chopped tomato pulp, then let the sauce simmer for 2–3 minutes.

Step 4: The Finale

Add the sausage, Parmesan, pasta water, and cooked pasta to the pan. Mix everything well, let it simmer briefly, and season with salt and pepper to taste. Sprinklewith chopped basil and serve.

Used products:





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