



RIGATONI WITH SAUSAGE RAGU

Serves 4

INGREDIENTS

2 tablespoons neutral oil (such as canola or avocado)
3 ounces pancetta, diced
12 ounces Sweet Italian sausage, casings removed
½ onion, minced
2 cloves garlic, minced
Pinch of crushed red pepper
3.5 fluid ounces dry white wine
24 ounces **Martone Street Campagna Marinara Sauce**
8 fluid ounces chicken stock
1 Bay leaf
Kosher salt
1 pound Rigatoni
Grated Parmigiano-Reggiano and Pecorino Romano (optional) cheese for serving

INSTRUCTIONS

Heat the neutral oil in a Dutch oven over medium heat. Add the pancetta and cook until the fat renders, about 5 minutes. In the same pot, break up the sausage into bite-sized pieces with a wooden spoon, cooking until browned and no longer pink.

Stir in the onion and sauté until translucent, about 6 minutes. Add the garlic and crushed red pepper and cook until fragrant, 1–2 minutes. Pour in the white wine to deglaze the pot, scraping up any browned bits from the bottom, and reduce by half.

Stir in the sauce, chicken stock, and bay leaf. Simmer the sauce gently for about 35 minutes.

Meanwhile, bring a large pot of water to a boil and salt it generously (it should taste like broth). Cook the pasta until it's about $\frac{3}{4}$ of the way done. Reserve $\frac{1}{2}$ cup of pasta water, then drain the pasta.

Transfer the pasta directly into the sauce and toss to coat, adding pasta water as needed to thin the sauce. Taste and adjust the seasoning as needed. Finish with grated Parmigiano-Reggiano cheese.

MARTONE STREET

