

Sausage, Onion, Cherry Tomato and Spinach Ragu over Penne Pasta

By Chef Tobie Robinson, Rivue Bar & Grill

1lb of sausage cooked and drained
1 onion medium sliced
1 pint of cherry tomatoes halved
1 cup of spinach
6 cloves of garlic sliced
2 cups cooked penne pasta or pasta of choice
1 cup of white wine
1/2 cup of butter

Boil water and cook pasta till soft
Cook sausage and drain fat
Sweat garlic, add onion and sweat onions
add in cherry tomatoes
Add white wine and reduce by half
Turn off burner and stir in butter
Pour over pasta and garnish with basil and parmesan