

## **Chef Bill Kim's classic pasta recipe**

Serving for 2 pp

### Ingredients:

¼ cup white onion, small dice

2 cloves garlic, minced

2 tbsp olive oil

½ lb. loose mild Italian sausage

½ cup marinara sauce, RAO Brand

2 tbsp grated pecorino cheese

8 oz cooked pasta (I prefer Cavatelli pasta LOVE THE SHAPE)

### Optional garnish:

2 pcs of fresh basil, chopped

2 tbsp of extra virgin olive oil

Step 1: Medium sauce pan on medium heat, add olive oil and sauté onion and garlic for 1 minute until soft. Add Italian sausage until fully cooked or about 3 minutes.

Step 2: Add the marinara sauce to the sausage mixture simmer for 3 minutes. Add grated pecorino cheese then add cooked pasta cook for 1.5 minutes or until completely coated with marinara sauce.