



CORLEY FAMILY NAPA VALLEY

## PENNE PASTA IN CREAMY TOMATO SAUSAGE SAUCE

1 TBSP butter  
1 TBSP olive oil  
1 large onion, thinly sliced  
3 garlic cloves, minced  
1 pound Italian sausages  
1 cup Monticello Vineyards Estate Grown Merlot  
1 can (14 ½ ounces) diced, peeled tomatoes with juice  
1 cup cream  
6 TBSP Italian parsley, chopped  
1 pound penne pasta  
Salt & Pepper  
1 cup freshly grated Parmesan cheese

Melt butter and oil in a heavy skillet over medium heat. Add onion and garlic. Saute until golden brown and tender, about 7 minutes.

Remove sausages from casings and break into small pieces. Add to skillet and cook until browned, about 10 minutes. Add the wine and tomatoes. Bring to a boil for 2 to 3 minutes. Add cream and simmer until sauce thickens, about 5 minutes. Stir in 4 TBSP of the parsley. Cover and remove from heat.

Cook pasta according to package directions. Return sauce to a simmer, season to taste with salt and pepper. Pour sauce over pasta. Add ½ cup of the Parmesan cheese and toss to coat. Serve on warm plates and sprinkle with remaining Parmesan cheese and parsley. Serves 6

*Enjoy with a glass of Monticello Vineyards Estate Grown Merlot!*