

Beef & Tomato Sausage Pasta

Serves: 4

Prepare: 5 Minutes

Cook: 50 Minutes

Difficulty: easy



Ingredients

- 6 x [organic beef & tomato sausages](#)
- 500g mafalda corta pasta
- 300g plum tomatoes, cut in half
- 2 sweet pointed peppers, halved and deseeded
- 1 tbsp za'atar
- 1 tbsp fresh thyme
- 1 garlic clove, roughly chopped
- 3 tbsp extra virgin olive oil
- ½ tbsp balsamic vinegar
- 100g hazelnuts
- 150g pecorino
- handful fresh basil

Method

1. Preheat oven to 200c
2. For the Pesto: Cut the tomatoes and peppers in half then place them in a deep roasting tin. Drizzle with oil and sprinkle the herbs on top. Scatter the chopped garlic then place in the middle of the oven and roast for 45 minutes
3. Once cooked, transfer the roast vegetables to a food processor along with Fresh Basil, hazelnuts, and Pecorino. Process until you form a smooth paste then taste (you may need to add some balsamic vinegar to balance the sweetness). Pulse again then transfer the pesto to a container (you can store it in the fridge for up to 5 days)
4. In a frying pan, add a drop of oil and fry up the sausages. Make sure they are cooked through before removing from heat and slicing into chunky discs. Place to one side
5. Bring a pan of salted water to the boil and cook the Mafalda Corta pasta for 10-12 minutes until Al Dente. Drain the pasta before returning to the pan and adding the sausage and a tablespoon or two of the Pesto, stirring to ensure the pasta is lightly coated
6. Garnish with ripped Basil and serve hot