

## Sausage Pasta a la Bradlini

Ingredients: will serve 4

- Pack of pork sausages (Herb ones work well such as Lincolnshire, also you can get some with chorizo and chili which are also good)
- Medium sized onion
- Bag of pasta (500g) any kind will do.
- 2 bits of garlic (around a tsp)
- Green pepper
- ½ bag of spinach
- 1 tin of chopped tomatoes
- One carton of passata
- Some oregano
- Glug of red wine
- 1 tbs paprika (preferably smoked)
- 1 mild chili (DO NOT PUT THE SEEDS IN)
- 1 beef oxo cube

Preparation & Method:

1. Chop onion, pepper and garlic into small cubes and put to one side
2. Slice down the side of each sausage and remove the skin. Then make small balls using the sausage meat about 2cm.
3. Warm a large pot on the stove over a medium heat and add a little oil.
4. Put onion in and stir until it just starts to go brown.
5. Add sausage meat and brown.
6. If meat starts to stick to bottom add a glug of red wine to deglaze the bottom of pan.
7. Add peppers and garlic and sizzle for a couple of mins.
8. Add some oregano, paprika and oxo cube and stir.
9. Add chopped chili
10. Add both tin of tom's and passata – stir
11. Add ½ bag of spinach which will shrink right down.
12. Leave on low heat for 1 hour to reduce the sauce or until sauce is thick.
13. Season to taste.
14. Boil pasta
15. Serve with grated parmesan on top.

