

## CREAMY SAUSAGE & TOMATO PASTA

Serves 4-6

Simple to prepare and bursting with flavor, I often double this gluten-free pasta recipe in order to have leftovers. Many types of home preserved tomatoes work well in this recipe. I typically use whole canned cherry tomatoes and remove the skins as I add them to the pot. Sometimes I crumble dehydrated tomato slices into the pot instead.

Feel free to use diced or crushed tomatoes, or whatever you have on hand.

### INGREDIENTS

- 1 POUND SEASONED GROUND PORK (I USE OUR HOMEGROWN SAUSAGE SEASONED WITH SALT, PEPPER, SAGE, AND GARLIC)
- ½ MEDIUM ONION, DICED
- 1 TABLESPOON WHITE WINE
- ABOUT 2 CUPS CRUSHED TOMATOES (I USE 2 PINT JARS CANNED WHOLE CHERRY TOMATOES, WITH SKINS REMOVED, OR DEHYDRATED TOMATO SLICES, CRUMBLED)
- 2 TABLESPOONS FRESH PARSLEY, CHOPPED
- ONE 5.4-OUNCE CAN COCONUT CREAM OR HEAVY CREAM OF CHOICE
- UNREFINED SEA SALT, TO TASTE
- ONE 12-OUNCE BOX JOVIAL GLUTEN-FREE FUSILLI PASTA OR PASTA OF CHOICE
- OPTIONAL: PARMESAN, GRATED, FOR SERVING

### INSTRUCTIONS

1. Brown the ground sausage in a large skillet. If doubling the recipe, use a dutch oven.
2. When the pork is browned, add the onion and wine and cook for a few minutes.
3. Add the tomatoes and parsley and simmer, stirring often, over low heat for about 20 minutes, until thickened.
4. In the meantime, cook the pasta according to package instructions.
5. When the sauce has thickened, stir in coconut cream and season to taste with unrefined sea salt.
6. Drain pasta and toss with the sauce.

Optional: serve with grated Parmesan.