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Baked Italian Sausage Feta Pasta

A recipe for Uli's Famous Hot Italian Sausage

Prep Time: 5 minutes

Cook Time: 400 degrees for 35 minutes

Yield: 6-8 servings

INGREDIENT:

- 1 pound pasta
- 20 ounces grape tomatoes
- 7 ounces of feta cheese
- 1 pound Uli's Famous Hot Italian Sausage (4 links with casing removed)
- 2 Tablespoons olive oil
- ½ teaspoons salt
- 4 ounces of ricotta cheese
- ½ Tablespoon Herbs de Provence or Italian dried herbs
- 1 Tablespoon diced pimentos
- 1 jalapeno, diced (optional, as Uli's Hot Italian Sausage has quite a kick)

DIRECTIONS:

1. Preheat oven to 400 degrees.
2. Remove casings from 4 links of Uli's Hot Italian sausage, crumble into pan and brown over medium heat with Italian seasonings.
3. Remove when cooked through to drain. Set aside.
4. In a large oven-safe skillet or pot, drizzle 1 tablespoon of olive oil and heat.
5. Add Feta cheese to the center of the pan.
6. Toss the tomatoes with the remaining olive and salt.
7. Pour tomatoes around the feta cheese.
8. Add diced pimentos (and jalapenos if desired) into pan.
9. Top with cooked Uli's Hot Italian sausage crumbles and dot with ricotta
10. Bake until golden brown and bubbling, about 30 minutes (will vary depending on the pan you use).
11. While baking, cook pasta following package instructions. Drain and reserve.