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Sausage, Penne & Thai Sweet Chili

A recipe for Uli's Famous Mild Italian Sausage

Prep Time: 15 minutes
Cook Time: 15 minutes
Yield: 5-6 servings

INGREDIENTS:

- 1 Tablespoon Olive Oil
- ½ pound Uli's Famous Mild Italian Sausage (about 2 links with casing removed)
- 1 pound Barilla penne cooked (follow instructions on package)
- 1 cup diced onion
- 1½ cups diced celery
- 1½ cups Cabernet
- 1 cup quartered mushrooms
- ¼ cup chopped Cilantro
- 2 cups Marinara sauce
- ½ cup sweet Basil chiffonade (a culinary technique where you stack fresh basil leaves, roll them together, and slice them thinly into strips or ribbons).
- 1¼ cups Thai sweet chili sauce (make or purchase in local grocery store)
- 2 Tablespoons red chili flakes
- Salt to taste

DIRECTIONS:

1. Heat oil in saucepan on medium.
2. Brown Uli's Famous Mild Italian Sausage until done(8-10 minutes), drain and set aside.
3. Sauté onion, celery and mushrooms in olive oil until 1/2 way cooked.
4. Deglaze pan(the act of adding liquid to a hot pan, which allows all of the caramelized bits stuck to the bottom to release) with Cabernet wine reducing on 3/4 high heat until wine is down 1/3rd.
5. Add cooked pasta, cilantro, marinara sauce, red chili flakes, Mild Italian sausage, and Thai sweet chili sauce. Mix well.
6. Serve hot on a platter.