

Pasta With Spicy Sausages, Tomatoes, Rosemary and Olives

By **Melissa Clark**

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Total Time 30 minutes

Rating ★★★★★ (592)



Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

INGREDIENTS

Yield: 2 to 3 servings

2 tablespoons extra virgin olive oil

½ pound hot Italian sausage, casings removed

1 large sprig fresh rosemary

1 fat garlic clove, finely chopped

1½ pounds ripe plum tomatoes, trimmed and diced

¼ cup green pitted olives, slivered

Salt to taste

½ pound pasta, like penne

Finely chopped parsley, for garnish (optional)

PREPARATION

Step 1

Warm the oil in a large skillet over medium-high heat. Add the sausage and rosemary; cook, breaking up the meat with a fork, until browned and cooked through, 5 to 7 minutes. Add the garlic, cook 1 minute. Add the tomatoes and stir occasionally until they have broken down and turned into a sauce, 10 to 15 minutes. Stir in the olives for the last 5 minutes of cooking. Add salt to taste, cover and keep warm.

Step 2

Meanwhile, bring a large pot of salted water to a boil. Cook the pasta according to package directions. Drain well and toss with the sauce. Finish with parsley, if you like.

Private Notes

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