

Chicken Sausage with Long Hots and Rigatoni

8 sausages, precooked on grill or other preferred method
6 long hot peppers
1 23.5 oz whole, peeled tomatoes
2 fresh tomatoes, diced
¼ c yellow onion, diced
3-4 cloves garlic
1 T fresh basil
2 t fresh oregano
Salt and pepper to taste
12 oz cooked rigatoni or pasta of choice

Heat EVOO in Dutch oven over medium low heat. Add long hots, cooking for 4 minutes on each side or until soften. Meanwhile, pour canned whole peeled tomatoes into bowl, and use knife to chop into smaller bite sized pieces. Dice fresh tomatoes and add to bowl with canned tomatoes (option to substitute with 13.5oz dices tomatoes, or additional half can of whole peeled tomatoes). Season with salt and pepper and stir mixture.

When long hots have softened, add onions, cooking until translucent and fragrant. Next add garlic and cook for additional 1 minutes. Pour in tomato mixture, stirring to combine and then add basil and oregano. Bring to simmer, occasionally stirring. Add in sausage and cook on low for an additional 10 minutes to combine flavors. Serve over rigatoni (my favorite!) or your pasta of choice.

This dish does have a kick! To dial it back, substitute the long hots with banana or red peppers

