

## ORECCHIETTE WITH FRIARIELLI

*with pork and fennel sausages*



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## ORECCHIETTE WITH FRIARIELLI serves 4

### INGREDIENTS

— Available at Mediterranean foods

500g De Cecco Orecchiette pasta

1 tin Antica Napoli Friarielli

extra virgin olive oil

salt

Parmigiano Reggiano

chilli pepper

garlic

4 pork and fennel Italian sausages

### METHOD

1. Drain the "Antica Napoli" friarielli and set aside.
2. Sauté the garlic, the chilli pepper with a little quantity of oil into a frying pan.
3. Remove the skin off the sausages and crumble with a fork and brown and add to frying pan.
4. When the sausages are well browned, add the chopped friarielli, cover with a lid and cook.
5. In the meantime cook the orecchiette pasta 'al dente', drain and pour into the frying pan with the friarielli.
6. Mix, season the pasta with a drizzle of oil and, at the end, add the grated cheese.

Buon Appetito!

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