Italian Sausage Fra Diablo



Adapted • Shared by Steve Janowicz

Ingredients

- 3 tbsp plus 1 tsp olive oil (divided)
- 13-14 oz package smoked sausage (cut into slices approx. 1/4" thin)
- 6 cloves garlic (minced or pressed (about 1 tbsp))
- 1 1/2 tsp crushed red pepper flakes
- 1 28-oz can crushed tomatoes
- 1/2 cup red wine (on the drier side)
- 3/4 tsp dried oregano
- 1/2 tsp salt
- 1 lb spaghetti ((16 oz))
- 1/4 cup fresh parsley (diced)
- 1/4 cup fresh basil (diced)

Instructions

1. Add 1 tsp of olive oil to a large pan and heat over medium heat. Add smoked sausage slices in a single layer and cook for 3-4 minutes, or until bottom sides are browned. Flip and cook the other sides until browned. Remove the browned sausage slices to a paper towel-lined plate. Repeat this process until all of the sausage is cooked.

2. Once the last batch of sausage is removed from the pan, add remaining 3 tbsp of olive oil, garlic, and crushed red pepper to the pan. Let the garlic cook on medium heat for 20-30 seconds, then add crushed tomatoes, wine, oregano, and salt, and stir. Cover the pan with a lid to prevent splatter, keeping it open a crack to let steam out.

3. Bring the sauce to a simmer, stirring every once in a while, until the sauce has thickened to your liking. This will take around 15-18 minutes.

4. While the sauce is simmering, bring a large pot of salted water to a boil and add spaghetti. Cook according to package directions (for me this took 11 minutes). Once done, drain the water and add the cooked spaghetti to the pan with the sauce.

5. Add parsley and basil and stir to combine. Add the browned smoked sausage slices and stir to combine everything evenly. Serve with grated Parmesan or Pecorino Romano.

Notes

Source: My Sequined Life
Author: Chef