

Rotini with Peas, Sausage, and Ricotta Cheese

adapted from [Genesis of a Cook](#)

printed from [Smells Like Food in Here](#)

1 lb [tri-color rotini](#)
2 tbsp olive oil
2 cloves garlic, minced
1 lb [hot Italian sausage](#), casings removed
1 lb frozen peas, thawed
7 oz part-skim ricotta cheese
1 bunch of basil leaves, chopped (about 3/4 cup)
salt, to taste

Bring a large pot to a boil on medium-high heat.

Meanwhile, in a large skillet, heat the olive oil over medium-high heat. Add garlic; once fragrant add the sausage.

Use a spatula to break up the sausage into bite size pieces. When sausage starts to brown, after about 5 minutes, set aside in a colander over a bowl allowing fat to drain.

Add the peas to the pan and using the back of a spatula*, smash the peas. Turn off the heat.

Add the pasta and cook until tender but still firm to the bite. Reserve a cup of the pasta cooking water; drain pasta.

Return the pasta immediately to the pot and add ricotta cheese, tossing to coat, adding reserved cooking water in 1/4 cup increments as necessary to moisten the pasta.

Add the peas, sausage and basil, tossing to coat, adding additional pasta water as necessary. Salt to taste.