

A recipe from



Lumache Arrosto

Ingredients

- 1 lb. Racconto Lumache
- 1 24 oz. jar Racconto Riserva Marinara
- 2 Tbsp Racconto Extra-Virgin Olive Oil
- ½ Tbsp Racconto Chopped Garlic
- 1 12 oz. jar Racconto Roasted Peppers, drained & cubed
- ½ lb. cooked Italian sausage, sliced into quarter-size discs
- 2 Tbsp Racconto Grated Romano Cheese
- ½ cup whole milk ricotta cheese

Preparation

Start boiling water and cook lumache according to package directions.

While cooking pasta, heat olive oil and sauté garlic in a large sauce pan. Add chopped roasted peppers and sliced cooked Italian sausage to the pan and heat for about two minutes. Add the Racconto Riserva Marinara to the sauce pan and simmer. Add the grated Romano cheese and whole milk ricotta cheese to the simmering sauce and mix well until the cheeses are melted into the sauce (3-4 minutes). Add the cooked Lumache to the sauce, mix well.



Total Prep Time: 15 minutes