

## Italian sausage penne with tomato & marinated goats cheese

### Ingredients:

- 5 fat Italian sausages
- 1 bottle of Neapolitan tomato sauce
- 1 bunch basil, finely chopped
- 2-3 cubes marinated goats cheese (chevre)
  - 1 pkt of penne pasta
  - Ground pepper & salt
- Large handful of small vine ripened tomatoes or 1-2 large vine ripened tomatoes, chopped

1. Heat frypan with a little oil. Squeeze out meat from sausage skin and shape into small meatballs; fry on hot heat.
2. Meanwhile boil water for pasta, then add salt & pasta, Cook til al dente.
3. Add chopped vine ripened tomatoes, cook on lively heat until they break down.
4. Add bottled tomato sauce, reduce heat to a simmer.
5. Drain pasta. Return the pasta to its cooking pot.
6. Add sauce, mix well.
7. Using a fork, mash the goats cheese cubes.
8. Add basil and stir through.
9. Season with pepper. Taste; if required season with salt.
10. Serve immediately.