

ONE-POT FENNEL SAUSAGE PASTA

Serves 2-3

Ingredients

200g [Trealy Farm Fennel Cooking Sausages](#) - sliced
into bite-sized pieces
450ml light chicken stock
400g tin chopped or plum tomatoes
175g rigatoni or penne pasta
1 clove of garlic, sliced
2 tbsp soft cheese (or use double cream or crème
fraîche)
2 tbsp parmesan, finely grated, plus extra to serve
½ tsp hot-smoked paprika
1 tbsp tomato purée
a pinch of dried chilli flakes (optional)
[Halen Môn Sea Salt](#) and freshly ground black pepper



Fry the sliced [Trealy Farm Fennel Cooking Sausages](#) until golden brown. Add the garlic, fennel seeds, smoked paprika and chilli flakes, and cook for 2 minutes.

Tip in the tomatoes, tomato purée and stock, and bring to a simmer.

Stir in the pasta, put on a lid and cook on a gentle simmer for 12-15 minutes, stirring now and again.

When the pasta is almost cooked, stir in the cheeses and basil and season with the [Halen Môn Sea Salt](#) and freshly ground black pepper. Leave to sit off the heat for 2 minutes.

Serve in warm bowls with extra parmesan, if you like, and enjoy!