



DE LOACH
VINEYARDS

The Russian River Valley Original

BAKED PASTA WITH SAUSAGE, FONTINA & SUMMER SQUASH SERVES 8

INGREDIENTS:

2 Tablespoons good quality olive oil
1 lb Evergood Louisiana Hot Links or other spicy sausage, sliced
2 yellow onions, chopped
6 zucchini or summer squash, large dice
½ cup Kalamata olives, pitted & sliced
Kosher salt and pepper
1 pint whipping cream
2 teaspoons dried oregano, crumbled
1 lb Havarti or Fontina cheese, grated
1 lb penne pasta

DIRECTIONS:

Preheat oven to 375F. Butter a 5 qt casserole. Heat oil in a large heavy skillet over medium heat. Add onion and cook 5 minutes until softened. Add zucchini, season with salt and pepper to taste, and cook until almost tender, about 5 minutes. Add cream, sliced sausage and oregano and bring to a boil. Add cheese and olives, stir and remove from heat. Cook pasta in boiling salted water until al dente. Drain, return to pot, add sauce and mix. Pour into casserole dish and bake until heated through, about 15 minutes.

