



Fettuccine with escarole, sausage, black olives and muddica atturrata

If you haven't got the faintest idea what to have for lunch or dinner, this Sicilian-inspired recipe could be just what you're looking for. This pasta with escarole, sausage, black olives and muddica atturrata takes 10 minutes to prepare, more or less the time it takes for the pasta to cook. A simply tasty dish.

I advise choosing an excellent extra virgin olive oil for this recipe as the oil and escarole are the real star elements of the dish. The recipe and how to prepare it can be found below.

Ingredients (2 Servings)

Shopping List

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| <input type="checkbox"/> 200 g Fettuccine Pasta Armando | <input type="checkbox"/> 1 head of escarole |
| <input type="checkbox"/> 150 gm crumbled sausage | <input type="checkbox"/> 20 seasoned black olives |
| <input type="checkbox"/> Toasted breadcrumbs | <input type="checkbox"/> Chilli pepper |
| <input type="checkbox"/> 1 clove of garlic | <input type="checkbox"/> 1 fresh spring onion |
| <input type="checkbox"/> Salt | <input type="checkbox"/> Extra virgin olive oil |

Preparation

Cook the Fettuccine Pasta Armando in plenty of salted water. In the meantime, wash the escarole well, dry it and cut it into strips that are not too thin. Put a clove of garlic, the finely-chopped fresh spring onion, chilli pepper and extra virgin olive oil into the frying pan and leave to brown. After a few minutes, add the escarole and cook over a lively heat. When the escarole has sweated slightly, add the black olives with the stones removed, better if they're already seasoned, and the crumbled sausage. The seasoning is now ready.

Now prepare the *muddica atturrata* by toasting the breadcrumbs in a frying pan with a dribble of extra virgin olive oil. Cook over a medium-low heat and wait until they are golden brown. When the Fettuccine is *al dente*, drain directly into the frying pan with the seasoning and sauté over a lively heat for a few minutes. If necessary, add a little extra virgin olive oil. Complete the dish with the *muddica atturrata* and chilli pepper. *Buon appetito!*