



Rigatoni con Pepperoni

Ingredients

- 1 garlic clove, crushed
- 1 small yellow onion, peeled and diced
- 2 tablespoons olive oil
- 2 ripe tomatoes, diced
- 1/2 pound pepperoni, sliced thin
- 1/4 cup whipping cream
- Salt and pepper to taste
- 1/2 pound rigatoni, cooked al dente
- Parmesan or Romano cheese, freshly grated, for topping

Directions

Heat a frying pan and sauté the garlic and onion in the olive oil, just until clear.

Add the tomatoes and pepperoni. Sauté until the tomatoes cook down a bit, about 3 minutes.

Add the cream, salt, and pepper. Toss with the rigatoni and top with the cheese.



Makes about 4 servings

Source: "The Frugal Gourmet Cooks with Wine" (Smith)