

Meatballs over Fusili

1 lb. link Italian Sausage
1/2 large onion, diced
2 cloves garlic, minced
6 oz. mushrooms, sliced
2 cans (28 oz.) crushed tomatoes
1/2 tsp. salt
1/2 cup basil, chiffonade
1/4 tsp. crushed red pepper, or more to taste
16 oz. fusili or other pasta, cooked
Freshly grated asiago, Romano or parmesan cheese

Cut link sausages into 1/2" pieces, cook over med-hi heat, browning on all sides. Remove from pan and drain on a paper towel. Drain off all but 1 tbsp. of fat. Cook onion until tender and translucent, add garlic and cook for 30 more seconds. Add sliced mushrooms and continue to cook until mushrooms are tender, about 3 minutes. Add canned tomatoes, salt and crushed red pepper. Add "meatballs" and bring to a boil, reduce heat to simmer and cover. Simmer for about 15 to 20 minutes. Stir in fresh basil. Serve atop cooked pasta and garnish with fresh grated cheese and additional basil if desired.