SWEET ITALIAN SAUSAGE VODKA RIGATONI BAKE

Ingredients

- 1 lb Pig Rock sweet Italian sausage
- 1 3/4 cups local milk
- 1/3 cup vodka
- 28 ounce can San Marzano crushed tomatoes
- 16 ounces rigatoni, uncooked
- 1/2 cup local parmesan, grated
- 1 tablespoon garlic powder
- 1/2 teaspoon kosher salt
- 1/2 cup part-skim ricotta
- 1/2 cup fresh local mozzarella
- 1/4 cup fresh chopped basil for garnish
- red pepper flakes
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Instructions

Preheat the oven to 400 degrees F. Generously coat a 9x13-inch glass baking dish with cooking spray. Set aside.

In a large oiled / sprayed skillet over medium high heat, add sausage. Crumble down to slightly brown, around 4 minutes.

Directly to the glass baking dish, add milk, vodka, crushed tomatoes, rigatoni and 1/2 cup parmesan. Using a spatula, stir to combine. Fold in browned sausage along with garlic powder and salt. Cover well

with a layer of foil, crimping tightly around edges to seal. Place dish on the center rack. Bake until pasta is tender with liquid absorbed, about 45 minutes.

Remove from oven and carefully remove foil. Evenly dollop ricotta and 2 inch pieces of mozzarella over pasta. Place baking dish on the uppermost rack and broil on high until cheese begins to bubble and brown, around 1-2 minutes. Garnish with fresh basil and red pepper flakes. Enjoy!

For a lighter dish, feel free to substitute:

- pork sausage for Pig Rock chicken sausage
- fat free or neutral-flavored nut milk of choice, such as cashew
- 4% milkfat cottage cheese for ricotta, or a mix of both