



Exclusively at Hannaford

Mario Batali's Tortiglioni with Turkey Sugo

- 1/4 cup extra virgin olive oil
- 1 pound fresh turkey sausage, with fennel seeds if possible, casings removed, cut into 1/4-inch pieces
- 4 cups finely chopped kale
- 2 cups Mario Batali® Tomato Basil Sauce
- Salt and freshly ground black pepper
- 1 1/2 pounds Mario Batali® Tortiglioni Pasta
- 1/2 cup freshly grated Pecorino Romano



Bring 8 quarts of water to a boil in a large pasta pot. While the water is heating, heat the oil in a 14-inch sauté pan over medium heat. Add the turkey sausage and cook until the fat begins to render, about 8 minutes. Turn the heat up to medium-high and cook until most of the liquid from the sausage has evaporated and the meat is beginning to sizzle and turn golden brown, about 5 minutes.

Add the kale, 1 cup hot water, and the tomato sauce, and bring to a boil. Then reduce the heat to a simmer and cook until the kale is very soft, about 15 minutes. Season with salt and pepper to taste, and remove from the heat.

Add 2 tablespoons salt to the boiling water. Drop the tortiglioni into the water and cook for 1 minute less than the package instructions indicate. Just before it is done, carefully ladle 1/4 cup of the cooking water into the turkey mixture.

Drain the tortiglioni in a colander and add it to the turkey mixture. Toss over medium heat for about 30 seconds, until the pasta is nicely coated. Pour into a warmed serving bowl and serve immediately, with the grated pecorino on the side.

Mario Batali's Penne Rigate with Mushrooms, Thyme & Vodka Sauce

- 2 tablespoons kosher salt
- 1/4 cup extra virgin olive oil
- 8 ounces good quality bacon, chopped
- 1 medium red onion, finely chopped
- 1 pound cremini or button mushrooms, halved
- 2 teaspoons fresh thyme leaves
- 1 cup dry red wine
- 1 1/2 cups Mario Batali® Alla Vodka Pasta Sauce
- 1 pound Mario Batali® Penne Rigate
- 1/4 cup finely chopped Italian parsley



Bring 6 quarts of water to a boil in a large pot, and add 2 tablespoons kosher salt.

Meanwhile, in a 10- to 12-inch sauté pan, heat the olive oil over medium heat. Add the bacon and cook until most of the fat has been rendered, about 6 minutes. Discard the excess fat and add the onion, mushrooms, and thyme and allow to cook until the onion and mushrooms are lightly browned and soft, 8 to 10 minutes. Add the red wine and reduce for 2 to 3 minutes at low boil.

Stir in the vodka sauce and bring to a boil. Lower the heat and simmer for an additional 10 minutes.

Drop the penne rigate into the boiling water and cook until just al dente. Drain the pasta, reserving one cup of the pasta water. Place the pasta and pasta water into the pan with the mushrooms and sauce. Add the parsley and toss over medium heat until pasta is well coated. Serve immediately.