

Alex Palermo's Fresh Maltagliati Pasta with Favas, Tomatoes, and Sausage

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Makes 8 Servings

- 2 tablespoons extra-virgin olive oil
- ½ cup finely chopped onion
- 2 large garlic cloves, coarsely chopped
- 1/8 teaspoon dried crushed red pepper
- ½ pound Italian sausages, casings removed
- ¼ cup dry white wine
- 1 ¾ cups chopped plum tomatoes
- 1 cup shelled fresh fava beans (from about 1 pound), blanched 3 minutes then peeled, or double-peeled frozen, thawed
- ¾ pound fresh pasta sheets, irregularly cut into trapezoids (or dried egg fettuccine)
- 2 tablespoons finely grated Pecorino Romano cheese plus additional for passing

Heat oil in large saucepan over medium heat. Add next 3 ingredients. Sauté until onion is translucent, about 6 minutes. Add sausages; break up with fork. Sauté until brown, about 3 minutes. Add wine; simmer 1 minute, scraping up browned bits. Add tomatoes and fava beans. Sauté until tomatoes soften, about 5 minutes. Season sauce with salt and pepper. Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite. Drain, reserving ½ cup pasta cooking liquid. Return pasta to same pot. Add sauce to pasta. Toss over medium heat until sauce coats pasta, adding reserved cooking liquid as needed if dry, about 2 minutes. Mix in 2 tablespoons cheese. Transfer pasta to bowl. Serve, passing additional cheese.