

Creamy Penne with Sausage

2 tbsp. butter
2 tbsp. olive oil
2 medium onions, thinly sliced
6 garlic cloves, minced
2 lbs. sausage (no casings)
1 1/3 c. dry white wine
30 oz. canned tomato
2 c. whipping cream
6 tbsp. chopped parsley (divided)
2 lbs. penne pasta
2 c. parmesan cheese
Salt and pepper

Melt butter with oil in large skillet over medium-high heat. Add onion and garlic and sauté until golden brown and tender, about 7 minutes. Add sausage and sauté until golden brown and cooked through, breaking it up with the back of the spoon, about 7 minutes. Drain any excess grease from skillet. Add wine to skillet and boil until almost all liquid evaporates, about 2 minutes. Add tomatoes with juices and simmer for about 3 minutes. Add cream and simmer until sauce thickens slightly, about 5 minutes. Stir in 4 tbsp. parsley. Season to taste with salt and pepper. Remove from heat. Cook pasta in a large pot of boiling salted water until tender but still firm to bite. Drain pasta; transfer to large bowl. Bring sauce to a simmer. Pour sauce over pasta. Add 3/4 c. cheese and toss to coat. Sprinkle with remaining cheese and parsley when serving.