

Tagliatelle alla zucca e salsiccia

Tagliatelle with squash and sausage is an easily-prepared, flavourful first course to celebrate autumn. It's the perfect choice for that Sunday family dinner!

Ingredients

- 250g fresh egg tagliatelle
- 250g cubed squash
- 2-3 sausages
- 1 glass white wine
- 5-10 small sage leaves
- Extravirgin olive oil, as desired
- Salt, as desired
- Nutmeg, as desired

Procedure

1. Skin the sausages and slice into pieces.
2. Sauté the sausage in a fry pan for about 10 minutes.
3. Add the white wine and let the alcohol evaporate for a few moments
4. Add the cubed squash and cook under cover for about 10 minutes.
5. Wash the sage and cut into thin strips.
6. Cook the tagliatelle in salted water according to instructions on the package.
7. Drain and add to the contents of the fry pan, along with a bit of the cooking water. Add the sage and grate a bit of nutmeg; mix well and serve.