



EST 1965
NB
NAPOLETANO
BROTHERS
OLD WORLD ARTISANAL PASTA

Herb Butter Campanelle & Sausage

1 pkg Campanelle pasta

7 large basil leaves minced

2 large garlic cloves minced

½ tsp. ground pepper

1 cup butter (melted)

1 lb. Italian sausage (casing removed)

1 pint cherry tomatoes (halved)

6 oz. fresh mozzarella cubed

½ oz. fresh parsley

2 oz. Romano cheese grated

In a bowl, combine butter, basil, garlic and pepper then set aside. Cook campanelle pasta according to package directions. Meanwhile, in a skillet, crumble sausage and cook until internal temperature reaches at least 160° F, drain then set aside. Drain pasta and transfer to a large bowl. Add sausage, half the herb butter and tomatoes then stir gently. Coat with remaining herb butter as desired and sprinkle with grated cheese.