

Penne with Sausage & Creamy Mushroom Sauce

Ingredients

- 5 Thick pork sausages
- 5oz(142g) penne pasta or other tubular pasta
- ½ medium red onion, sliced
- ½tbsp red wine vinegar
- 1tbsp vegetable oil
- ½oz(12g) butter
- 170g(6oz) open cup mushrooms, thickly sliced
- 2tsp clear honey
- 2tbsp wholegrain mustard
- 6tbsp double cream
- 2tbsp freshly snipped chives



Method

1. Preheat the grill to a medium/hot setting.
2. Place the sausages on a grill rack and cook for about 10mins on each side until browned and cooked. Drain and cut into bite-sized pieces.
3. Meanwhile, bring a large saucepan of lightly salted water to the boil and cook the pasta for 10-12 mins until 'al dente' or just cooked. Drain well and return to the pan.
4. Toss the onion in the vinegar and set aside. Heat oil and butter in a frying pan and fry the onion with the vinegar for about 5 mins until softened but not browned. Stir in the mushrooms and cook for 3 mins until tender and cooked through.
5. Add the honey, mustard, cream and sausages to the frying pan and heat through for about 2 mins. Toss into the cooked pasta, mix well and serve immediately, sprinkled with chives.

Notes

You can substitute chicken or ham for the sausages.