

## **Baked Penne with Radicchio and Sausage**

Two Meatballs in the Kitchen Cookbook (as revised by Shannon Shipp)

8 ounces (228 grams) sweet Italian sausage (about 2), removed from casing and crumbled

8 ounces (228 grams) hot Italian sausage (about 2), removed from casings and crumbled

1 small head radicchio, thinly sliced

2 Tablespoons kosher salt, plus more to taste

1 pound (454 grams) penne

3 cups (360 ml) whole milk

4 large eggs, lightly beaten

1 ½ c (6 oz) freshly grated Parmigiano-Reggiano cheese

Preheat the oven to 375 degrees. Lightly butter an 8 x 12 inch baking dish.

Heat a 10- to 12-inch skillet over medium heat. When it is hot, add the sausage. Cook, breaking up the sausage into small pieces with a wooden spoon, until the fat is rendered and the sausage has lost its pink color. Pour off all but 1 tablespoon of the fat. Add the radicchio, stir well, and cook, stirring until it is soft and well blended with the sausage, about 4 minutes. Season with salt to taste, and transfer to a large mixing bowl.

Meanwhile, fill a 10-quart stockpot with 7 quarts of water and bring to a boil over high heat. Add the 2 tablespoons salt. Add the pasta, stir, and cook until al dente. Drain the pasta and add to the bowl with the sausage. Add the milk and eggs and mix well. Pour into the prepared dish and sprinkle the top with the Parmigiano-Reggiano.

Transfer to the oven and bake until the top looks a bit crunchy and golden. 20 to 25 minutes. Let rest 15 minutes before serving.

### **Vegetarian version**

6 medium or 4 large Portobello mushrooms (whole)

1 onion, diced

Clean the mushrooms, brush with olive oil, and add salt and pepper. Preheat the oven to broil and roast both sides of the mushrooms on a jelly roll sheet until cooked through. Place oil in the skillet and sweat the onions for awhile, add the radicchio and toss until it is sweated down (not crunchy). Slice the mushrooms into matchsticks and cut them into about one inch long pieces. Season with salt to taste, and transfer to a large mixing bowl.

Follow the remainder of the recipe above.

### **Other Notes**

Shannon revised the recipe by doubling the cream sauce. He felt the recipe was too dry without that additional sauce. The version above has been doubled.