

SPAGHETTI "VINA ROBLES"

Serves: 4 people
Prep Time: 35 min.

Ingredients

1 lb Spaghetti
½ tsp Olive oil
½ lb Italian Sausage, skinned, cut into ½ inch pieces
6 oz Mushrooms, thinly sliced
1 small Onion, finely chopped
2 cloves Garlic, thinly sliced
1 can Tomatoes, chopped (16 oz)
½ cup Vina Robles Red⁴
½ tsp Salt & Pepper, plus 1-2 tbsp salt for pasta water
3 oz Black pit less olives, cut in halves
1 bunch Basil, coarsely chopped
3 oz Grated Parmesan cheese



Directions

1. Cook spaghetti in a large pot of boiling salted water until al dente (firm to the bite); drain.
2. Heat olive oil in a large non-stick frying pan. Add sausage and fry for 4-5 minutes. Remove and set aside. Reduce heat, dab up fat with paper towel and add a little oil if necessary. Add mushrooms, onion, garlic and sweat slowly while stirring for approximately 2 minutes over medium heat. Add the tomatoes and the wine. Season with salt and pepper to taste. Bring sauce to a boil, then reduce heat and let simmer over low heat for approximately 10 minutes.
3. Pour yourself a glass of Vina Robles Red⁴!
4. Add the cooked sausage, the olives and the basil. Make sure everything is heated through.
5. Serve sauce over spaghetti immediately in deep bowls. Garnish with grated Parmesan cheese.

Hints

- Use your favorite pasta instead of spaghetti.
- Substitute Italian sausage with diced chicken breast.
- Use other fresh herbs instead of basil (parsley, oregano, chives).

Matthias Gubler's "Winemaker's Choice of the Month" for April 2010:

Vina Robles 2007 RED⁴ from our Huerhuero Vineyard

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a simple, healthy and easy to follow pasta recipe. Enjoy!