

Fettuccine with Creamy Tomato and Sausage Sauce



Ingredients

1 tablespoon sage dried

0.8 pound fettuccine barilla
2 large garlic cloves chopped
1 pound sausages sweet italian
2 tablespoons olive oil
0.5 cup parmesan cheese grated
0.5 teaspoon pepper dried red crushed
3 shallots chopped

29 ounce juice reserved from tomatoes diced italian with seasonings canned		
1 cup whipping cream		
Equipment		
bowl		
pot		
Directions		
Heat oil in heavy large pot over medium-high heat.		
Add shallots and garlic and sauté until beginning to soften, about 3 minutes.		
Add sausages and sauté until no longer pink, breaking up with back of fork, about 5 minutes.		
Add cream; simmer 5 minutes.		
Add tomatoes with juices, sage and crushed red pepper. Simmer until sauce thickens, stirring occasionally, about 15 minutes.		
Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite		
Drain pasta, reserving 1/2 cup cooking liquid.		
Return pasta to same pot; add sauce. Toss over medium heat until sauce coats pasta, adding reserved cooking liquid by 1/4 cupfuls if mixture is dry. Season with salt and pepper.		
Transfer to bowl; sprinkle with cheese and serve.		
Nutrition Facts		
PROTEIN 12.99% FAT 60.96% CARBS 26.05%		
- 1. 12100 /0 - 1. 100 /0 /0 - 1. 100 /0 -		
Properties Glycemic Index:22, Glycemic Load:17.7, Inflammation Score:-7, Nutrition Score:18.676521643348%		

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 702.51kcal (35.13%), Fat: 47.61g (73.24%), Saturated Fat: 20.28g (126.74%), Carbohydrates: 45.78g (15.26%), Net Carbohydrates: 43.29g (15.74%), Sugar: 3.24g (3.6%), Cholesterol: 157.16mg (52.39%), Sodium: 725.61mg (31.55%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 22.83g (45.66%), Selenium: 67.87µg (96.96%), Vitamin B1: 0.55mg (36.56%), Phosphorus: 329.67mg (32.97%), Manganese: 0.6mg (30.13%), Vitamin B6: 0.44mg (21.89%), Zinc: 2.98mg (19.88%), Vitamin B3: 3.75mg (18.75%), Vitamin B12: 1.03µg (17.14%), Vitamin B2: 0.29mg (16.92%), Vitamin A: 760.01lU (15.2%), Calcium: 145.84mg (14.58%), Magnesium: 53.71mg (13.43%), Iron: 2.36mg (13.12%), Copper: 0.25mg (12.74%), Potassium: 435.25mg (12.44%), Vitamin B5: 1.07mg (10.75%), Vitamin K: 10.51µg (10.01%), Fiber: 2.48g (9.94%), Vitamin E: 1.38mg (9.22%), Folate: 29.82µg (7.45%), Vitamin D: 0.85µg (5.64%), Vitamin C: 3.17mg (3.84%)