

# Rigatoni with Cheese and Italian Sausage



## Ingredients

2 garlic clove thinly sliced
1.5 cups tomatoes prepared
0.3 cup mozzarella cheese grated
4 servings olive oil extra virgin extra-virgin
2 tablespoons parmesan cheese grated
1 teaspoon parsley fresh italian chopped
0.5 teaspoon pepper dried red crushed
0.5 pound rigatoni
0.3 pound ground sausage italian

Equipment		
р	ot	
w	ooden spoon	
bı	roiler	
Directions		
	ook rigatoni in large pot of boiling salted water until just tender but still firm to bite, stirring ccasionally.	
Di	rain pasta.	
	leanwhile, preheat broiler. Cook sausage in heavy large pot over medium-high heat until no onger pink, stirring frequently and breaking up with back of wooden spoon.	
A	dd garlic and sauté until soft, about 2 minutes.	
re	rain off excess oil and return pot to medium-high heat. Stir in marinara sauce and crushed ed pepper, then pasta. Season to taste with salt and pepper. Divide pasta among four 1 1/4-up soufflé dishes or custard cups.	
Sp	prinkle mozzarella and Parmesan over.	
	lace in broiler until cheese melts and begins to brown, watching closely to prevent burning, bout 1 1/2 minutes.	
Sp	prinkle rigatoni with parsley, drizzle with olive oil, and serve.	
Nutrition Facts		
	PROTEIN 12.19% FAT 48.28% CARBS 39.53%	
	- NO NO NO NO O. NO O	
Droportios		

#### **Properties**

Glycemic Index:51, Glycemic Load:18.83, Inflammation Score:-6, Nutrition Score:14.715652197599%

#### **Flavonoids**

Apigenin: 0.07mg, Apigenin: 0.07mg, Apigenin: 0.07mg, Apigenin: 0.07mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

### Nutrients (% of daily need)

Calories: 488.73kcal (24.44%), Fat: 26.32g (40.49%), Saturated Fat: 6.64g (41.48%), Carbohydrates: 48.49g (16.16%), Net Carbohydrates: 45.17g (16.43%), Sugar: 4.89g (5.44%), Cholesterol: 29.25mg (9.75%), Sodium: 738.41mg (32.1%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 14.96g (29.92%), Selenium: 45.74µg (65.35%), Manganese: 0.67mg (33.41%), Vitamin E: 3.52mg (23.49%), Phosphorus: 215.91mg (21.59%), Vitamin B1: 0.24mg (16.04%), Copper: 0.3mg (15.05%), Vitamin B3: 2.84mg (14.22%), Vitamin B6: 0.28mg (14.2%), Potassium: 492.12mg (14.06%), Fiber: 3.31g (13.25%), Magnesium: 50.84mg (12.71%), Zinc: 1.85mg (12.33%), Iron: 2.14mg (11.91%), Vitamin K: 11.96µg (11.39%), Vitamin A: 543.13IU (10.86%), Vitamin B2: 0.17mg (10.22%), Calcium: 91.04mg (9.1%), Vitamin C: 7.5mg (9.09%), Vitamin B12: 0.45µg (7.52%), Vitamin B5: 0.7mg (7.02%), Folate: 21.54µg (5.38%)