

Creamy sausage & rocket linguine

Ingredients

- 8 pork sausages
- 400g linguine
- 100g rocket
- 1-2 red chillies , seeds in or out (depending on how hot you like it), finely chopped
- 150ml single cream
- PLUS 2 tsp olive oil



Serves 4

1. Squeeze the sausagemeat out of the skins, breaking into grape-size chunks. Heat the oil in a frying pan. Fry the chunks for about 8 mins until crisp and golden.
2. Meanwhile, cook the pasta and chop most of the rocket. Add the chilli to the sausages, fry for 30 secs, then tip in the cream and chopped rocket. Season and heat until the rocket has just wilted.
3. Drain the pasta, reserving some of the cooking liquid, then mix the pasta through the sauce with a splash of cooking water. Top with remaining rocket