

Mama Roe's Festa Italiana Cooking Demo Recipe

"THE BIG GINA"

1 lb Orecchiette Pasta
1 lb Ground Italian sausage
2 Tablespoons olive oil
2 Cloves chopped garlic
½ Teaspoon red pepper flakes
½ Teaspoon salt
1 to 2 Cups chicken broth
5 oz Baby Spinach
1 Cup parmesan cheese

Healthy dollop of ricotta added just before serving.

Instructions

Cook pasta in a large pot of boiling water according to package directions.

While the pasta is cooking, heat the olive oil in a large skillet over medium-high heat add your ground Italian sausage along with garlic, red pepper flakes, and salt, slowly add stock.

Turn the heat to a simmer and add the spinach.

Cook mixture stirring for about 3 minutes just until sausage is cooked and the spinach is wilted.

Stir the pasta with the sausage mixture.

Plate and add the dollop of ricotta to the top of the pasta dish

Serve immediately.

Meet Mama Roe, the heart and soul behind Morrisville's beloved Georgina's Restaurant and Pizzeria, a family-owned establishment proudly serving authentic Italian cuisine since 2006. Mama Roe has been dedicated to crafting dishes with the freshest, highest-quality ingredients, many sourced locally. In 2021, Mama Roe expanded her passion for Italian food by launching Mama Roe's Italian Specialties. This venture brings her cherished family recipes directly to your home, offering a range of delicious, locally crafted Italian food products that are easy to prepare. Her signature line includes savory Marinara Sauce, creamy Vodka Sauce, a unique Balsamic Dressing, and delightful Handmade Meatballs. Each product is made fresh, then sealed and frozen for convenience.

www.GeorginasRestaurantNC.com

www.MamaRoes.com