

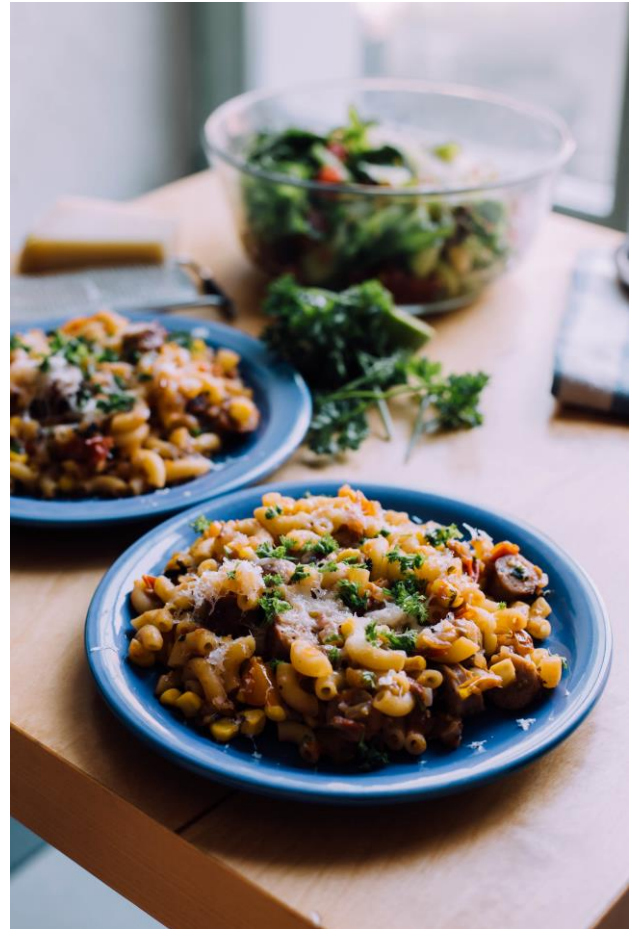
Saucy Sausage Pasta with Sweet Dates

A delicious pasta sauce with sweet corn, refreshing cherry tomatoes, aromatic sausage and spicy ginger topped off with the sweetness of dates.

Preparation time: **20 min** + Cooking time: **30 min** = **Total time: 50min**

Serves 3 people.

- 1 Corn cob
- 2 tb. Olive oil
- 2 Onions, minced
- 250g Pasta
- 260g Sausage
- 2 ts. Pistachio paste
- ½ ts. Ginger paste
- 1 tb. Barbecue sauce
- 300g Cherry tomatoes, chopped
- 10 Dates, chopped
- ½ bunch Parsley, chopped
- Salt
- Pepper
- Parmesan



Simple Steps to Succeed

1. Peel the leaves off the corn cob. In a small pan, bring some water to boil. Add salt, stir, then add the corn cob. Cook for about 7 minutes, then take it out of the water and let it cool down.
2. Heat water in a large pan. Add salt, stir, then cook the pasta "al dente" and set aside.
3. In a frying pan, heat the olive oil. Fry the sausage on both sides until brown. Take out of the pan and set aside.
4. Brown the onion in the remaining fat in the frying pan.
5. While waiting, cut the sausage into bite sized pieces. Also cut the corn kernel off the stem and set aside.
6. Add the pistachio paste, ginger paste and barbecue sauce to the frying pan and stir well. Add cherry tomatoes, corn, dates and parsley. Let it fry for a minute.
7. Mix with the sausage and pasta, season with salt and pepper.
8. Garnish with grated cheese.

Tip: For a vegetarian version, use smoked tofu instead of the sausage.