

# Fresh Pasta with Favas, Tomatoes and Sausage

Yield: 8 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-italian-fresh-pasta-recipe>

## Ingredients:

- 2 tablespoons extra-virgin olive oil
- 1/2 cup finely chopped onion
- 2 large garlic cloves coarsely chopped
- 1/8 teaspoon crushed red pepper dried
- 1/2 pound italian sausages casings removed
- 1/4 cup dry white wine
- 1 3/4 cups plum tomatoes chopped, or diced canned tomatoes
- 1 cup fresh fava beans shelled, from about 1 pound, blanched 3 minutes then peeled, or double-peeled frozen, thawed
- 3/4 pound pasta sheets fresh, simple recipe here, richer recipe here, cut as desired, maltagliati, or “badly cut” pasta with irregular...
- 2 tablespoons Pecorino Romano cheese finely grated, plus additional for passing

## Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 40 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 4 grams
8. Sodium: 260 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Fresh Pasta with Favas, Tomatoes and Sausage above. You can see more 16 traditional italian fresh pasta recipe Dive into deliciousness! to get more

great cooking ideas.