

Ingredients

- 2 tbsp olive oil



- 3 chorizo sausage sliced
- 3 small onions chopped
- 2 sticks of celery chopped
- 2 cloves garlic crushed
- pinch of saffron
- 400gm tin chopped tomatoes
- 6 black olives roughly chopped
- 4 sage leaves roughly chopped
- 400gm penne pasta

Method

1. In a large heavy based frying pan heat the olive oil and fry the sausage on both sides until lightly brown
2. Remove from the pan lower the heat and add the onions. Stir gently for one minute. Add the celery, cook until soft but not coloured.
3. Add the garlic and saffron, stirring for about 30 seconds.
4. Add the tomatoes, olives and cooked sausages. Cover and cook over a low heat for about ten minutes. Add water if sauce becomes too thick.
5. Meanwhile cook the pasta as per the instructions on the packet. Drain and mix in the sauce.