

## INGREDIENTS

- o 2 tablespoons of olive oil
- o 1-2 tablespoon of diced white onions
- o 1 cup of large slices of cabbage
- o 2 tablespoon of ground sweet sausage
- o 2 table spoon of sliced prosciutto
- o 1 tablespoon of Mascarpone cheese
- o Sea salt and pepper to taste

## PREPARATION

1. In a suacepan, heat the olive oil for about 30 seconds
2. Add in the onions, and stir with wooden spoon until the onions is translucent and has a sweet smelling scent for about 1 minute
3. Add the sausage and the prosciutto and continue stirring to let the flavors amalgamate for about 2-3 minutes
4. Add the Mascarpone cheese and continue blending the ingredients until it is a creamy silky texture
5. Season with salt and pepper to taste.
6. Add in the already cooked cavatelli, sauté until the pasta and the sauce is incorporated
7. Plate the cavatelli pasta and place the remaining sauce over the pasta
8. Garnish with basil