

Sicilian Sausage & Pasta Toss

Sweet Italian sausage pieces are combined with canned white beans, tomatoes, and mint, simmered, and served over pasta.

- Servings: 4



Ingredients:

- 1 lb Mild Italian Sausage Links, cut into bite-size pieces
- 1 Tbsp Vegetable Oil
- 1 can (14.5 Ounces) Diced Tomatoes
- 1 Large Clove Garlic, minced
- 1 can (15 Ounces) White Beans, rinsed and drained
- 1 Green Onion, minced
- 2 Tbsp sliced Pitted Black Olives
- 1 Tbsp Chopped Italian Parsley
- 1 Tbsp Snipped Mint
- 1 Tbsp Balsamic Vinegar
- ½ tsp Grated Lemon Zest
- 12 oz Corkscrew Pasta
- Garnish - Grated Parmesan Cheese

Directions:

Brown the sausage pieces in the oil over low heat in a large skillet.

Stir in the tomatoes, garlic and beans. Simmer 15 minutes, and then add the rest of the ingredients except pasta and cheese. Heat through.

Cook the pasta according to package instructions. Drain well.

Place in a serving dish and spoon the sauce over top. Garnish with the cheese.