



Italian Sausage with Peppers & Onions | Classic Pasta Dish

directions

1. Brown sausage pieces over medium heat until golden brown all over in a deep heavy skillet or saucepan. Remove from skillet and drain on paper towels. Wipe oil out of pan with paper towels.
2. Add olive oil to same pan and place over medium heat. Add peppers and cook for 5 minutes just until slightly softened.
3. Add the pearl onions and garlic. Turn heat to medium and cook for 10 minutes, stirring often.
4. Add browned sausage back to pan and toss together.
5. Stir in the red wine, diced tomatoes, and marinara sauce. Turn heat to low and cook for another 5 minutes.
6. Meanwhile in a pot of salted, boiling water cook the pasta noodles until al dente. Drain in a colander.
7. To the pasta sauce add the chopped parsley and stir well. Add salt and black pepper to taste.

| 6 <i>servings</i> | 20 min <i>prep time</i> | 6 servings <i>cook time</i> |
|---|----------------------------|--------------------------------|
| ingredients | | |
| 1 package Swaggerty's Farm Mild Italian Sausages, cut into 1 1/2 to 2 inch slices | | |
| 3 Tbsp olive oil | | |
| 1/2 each Red, Yellow and Orange Bell Peppers, slivered | | |
| 1 and 1/2 cups frozen Pearl Onions, thawed & drained | | |
| 2 cloves garlic minced | | |
| 1/2 cup red wine (optional) | | |
| 1 (14.5 ounce) can diced tomatoes with juice | | |
| 2 cups jarred marinara sauce | | |
| 1/2 cup roughly chopped fresh parsley | | |
| Salt and pepper to taste | | |
| 1 lb. Bucatini pasta, Linguine, Spaghetti, or other long noodle | | |

To Serve

Serve noodles in shallow bowls topped with the sauce. Add more parsley for garnish if desired.

For more delicious recipe ideas and exclusive offers visit:

my.swaggertys.com/register