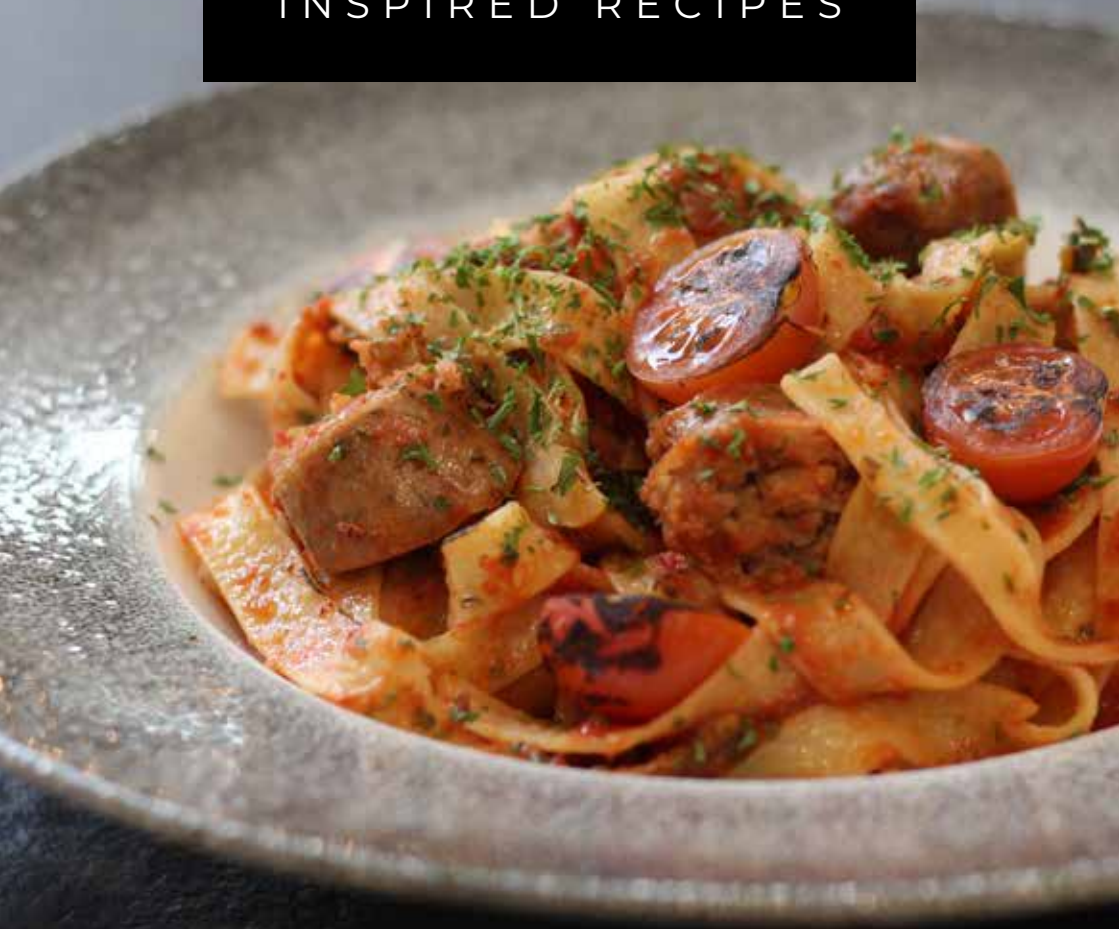


BOWLAND

FOOD HALL

INSPIRED RECIPES



Italian Sausage Pasta

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Italian Sausage Pasta

Prep Time 5 Mins | Cook time 20 Mins | Serves 4 people

INGREDIENTS

1 Pack: Pork, Pancetta,
Parmigiano Porcus Sausages.

1 Jar Mutti Verdue
vegetable Sauce

250g Vine Cherry Tomatoes

Seggiano tagliatelle
pasta

Chopped Parsley

Parmigiano-Reggiano



METHOD

1. a) Bring a large saucepan of water to the boil with a pinch of salt b) Heat a drizzle of oil in a large frying pan on high heat.

2. Cook 2 pasta nests per person in the pan of boiling water for 8-10 minutes until tender.

3. Chop the sausage and pan fry until cooked through.

4. Halve the cherry tomatoes & add along with the sauce to the frying pan, bring to the boil then reduce the heat and simmer for 5-6 minutes.

5. Drain the cooked pasta in a colander & add to the frying pan. Toss the tagliatelle through the sauce. Taste and season with salt and pepper if needed.

6. Serve & garnish with finely chopped parsley & a sprinkle of Parmigiano-Reggiano (Parmesan Cheese).



Goes great with a bottle of Palo Di Legno - Sangiovese wine!

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