



# Mild Italian Sausages with Peppers & Pearl Onions in Pasta Sauce

## 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.

## notes

Bucatini is a pasta noodle much like Spaghetti but it has a tiny hole down the middle of each noodle, and this is great for "catching the sauce". It can be found at most supermarkets, but regular Spaghetti or Linguine noodles are delicious as well.

This is a hearty, pasta dish for wintery months.

Pearl Onions are very easy to find in the frozen food aisle, and they're sweet and flavorful when added to any dish. They add great texture as well.

## to serve

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



6

*servings*

20 min

*prep time*

25 min

*cook time*

## ingredients

1 package Swaggerty's Farm Mild Italian Sausages, cut into 1 1/2 to 2 inch slices

3 Tablespoons 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 black pepper to taste

1 lb. Bucatini pasta, Linguine, Spaghetti, or other long noodle

Pairs well with: Vegetables such as salad greens, steamed broccoli, steamed spinach, and bread

Special Kitchen Tools: N/A