

Italian Herb and Sausage Linguine

Experience Italian comfort with this Italian Herb and Sausage Linguine, featuring flavorful sausage and aromatic herbs tossed with al dente linguine for a satisfying meal.

INGREDIENTS

- 1 package PASTA RONI® Olive Oil & Italian Herb
- 8 oz Italian sausage links
- 1 tbsp olive oil
- 1 ¾ cups water
- 1/2 cup green bell pepper strips (optional)
- 1/2 cup thinly sliced onion (optional)

HOW TO MAKE

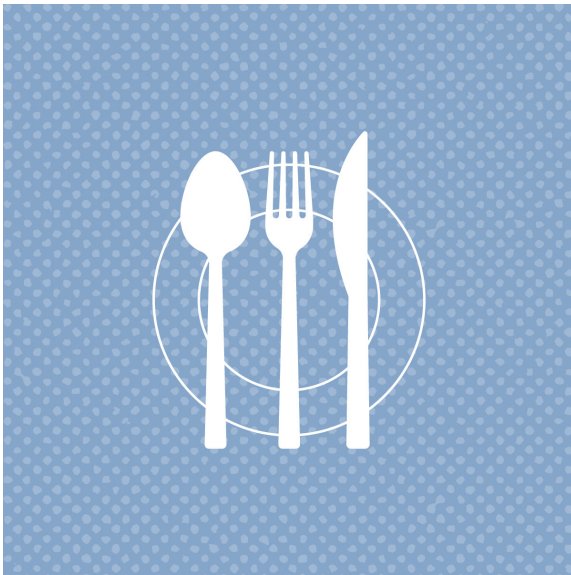
DIRECTIONS

In large skillet, brown 8 oz Italian sausage links, cut into 1/2-inch slices, until fully cooked; drain.

Slowly add 1 ¾ cups water and 1 tbsp olive oil; bring to a boil. Slowly stir in pasta and Special Seasonings. Return to a boil.

Reduce heat to medium. Boil uncovered, 10-12 min or until pasta is just tender, stirring frequently.

Sauce will be thin. Let stand 3-5 min to thicken.



PREP
TIME

5min



COOK
TIME

15min



SERVES

3-4

PRODUCT

