

# Italian Dinner with Italian Sausage

Experience the hearty flavors of Italy with this Italian dinner featuring savory Italian sausage, served alongside flavorful accompaniments for a satisfying and delicious meal.

## INGREDIENTS

**1 package (4.6 oz)** PASTA RONI® Garlic & Olive Oil Vermicelli

**1 ¾ cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**8 oz** Italian sausage links, cut into 1/2-inch slices, browned and drained\*

**1** medium zucchini, cut in half lengthwise and sliced

**2** plum tomatoes, cut in half lengthwise and sliced

**2 tbsp** chopped fresh basil (optional)

Shredded Parmesan cheese

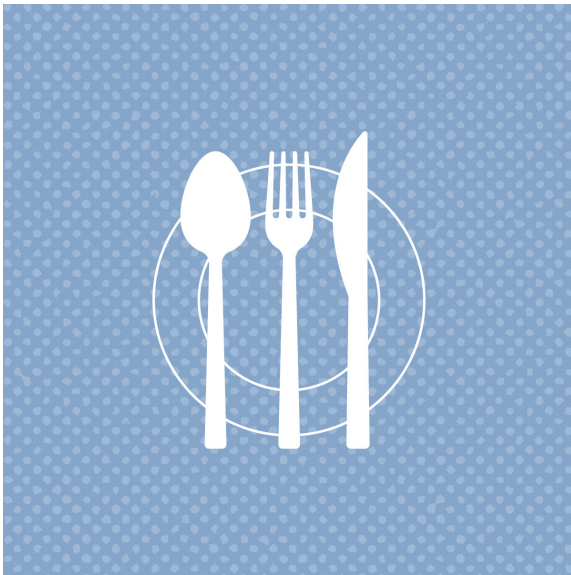
## HOW TO MAKE

### DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, and cooked sausage. Boil uncovered 5 minutes. Stir in zucchini. Return to a boil. Continue cooking 3 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in tomatoes and basil, if desired. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP  
TIME

10min



COOK  
TIME

15min



SERVES

3

## PRODUCT

