

Italian Dinner with Italian Turkey Sausage

Enjoy the authentic taste of Italy with this Italian dinner featuring Italian turkey sausage, offering a lighter yet flavorful twist on classic Italian cuisine.

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 turkey 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

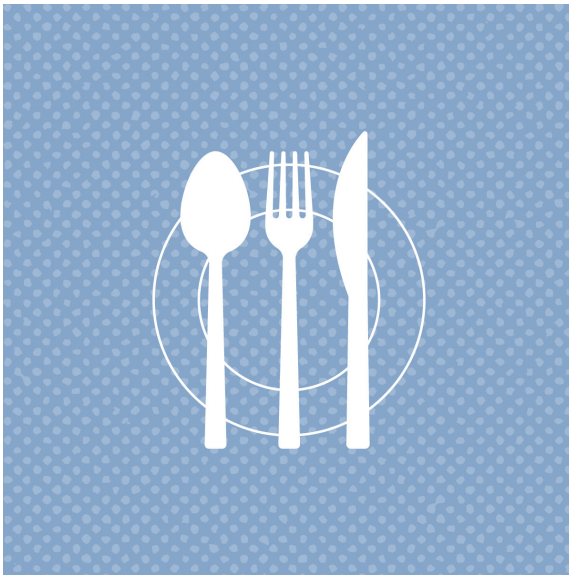
HOW TO MAKE

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

