



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

Italian Vermicelli Skillet

Savor the flavors of Italy! Made with our Pasta Roni® Garlic & Olive Oil Vermicelli flavor and chunks of zucchini and plum tomatoes, this zesty recipe is sure to be a family favorite.

INGREDIENTS

1/2 lb mild Italian sausage links

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

1 3/4 cups water

1 medium zucchini

2 plum tomatoes

Grated Parmesan cheese (optional)

HOW TO MAKE

DIRECTIONS

Remove casings from sausage links; discard casings. Cut sausage crosswise into 1/2-inch pieces. In large skillet, cook sausage over medium heat until well browned; drain. Add water to skillet with sausage; bring to a boil. Slowly stir in pasta and seasonings. Reduce heat to medium. Boil uncovered, 5 minutes, stirring frequently.

Meanwhile, cut zucchini and tomatoes lengthwise in half; cut crosswise into slices. Add zucchini to skillet and continue boiling 3 to 5 minutes or until pasta is tender, stirring frequently.

Stir in tomatoes. Remove skillet from heat. Sprinkle with Parmesan cheese, if desired.

PRODUCT

