

SAUSAGE PASTA (from Vic)

This is a super easy recipe to throw together and, with the addition of different vegetables, can make lots of variations. Makes 4 servings.

¾ pound pasta	1 teaspoon dried basil
1 tablespoon olive oil	1 14.5 ounce) can diced tomatoes
1 pound spicy Italian sausage	1 (10 ounce) package frozen chopped spinach or fresh spinach
1 onion, chopped	1 (10 ounce) can Rotel diced tomatoes and green chilies
4 cloves garlic, minced	sliced fresh mushrooms
1 (14.5 ounce) can chicken broth	1 rounded teaspoon Caldo de Pollo powdered boullion (optional)
	½ cup grated Parmesan cheese

Directions

- 1.) Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes until al dente; drain and reserve.
- 2.) In a large skillet, heat oil and sausage; cook through until no longer pink. During the last 5 minutes of cooking add onion and garlic to skillet. Add broth, basil and tomatoes with liquid.
- 3.) Cook over medium heat for 5 minutes to slightly reduce. Add chopped spinach; cover skillet and simmer on reduced heat until spinach is tender.
- 4.) Add pasta to skillet and mix together. Sprinkle with cheese and serve immediately.