

THE OLIVE AND THE GRAPE

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Italian One Skillet Dish

Ingredients:

- 1 package of **Rossi Pasta Spinach Basil Garlic Fettuccini**
- 1/4 cup **olive oil**
- 3 links of mild Italian sausage, sliced
- 1/4 cup diced shallots/green onion
- 1/2 cup mixed bell peppers, chopped
- 2 tablespoons minced garlic
- 2 tablespoons **hot pepper flakes**
- 4 roma tomatoes, chopped or 1 can **San Marzano Crushed tomatoes**
- 3/4 cup chicken b
- 2 tablespoons **balsamic vinegar**
- 3 tablespoons tamari

DIRECTIONS:

1. In a large skillet, heat olive oil and add sausage, shallots or onion, and peppers. Cook over medium heat for 2-3 minutes or until sausage is done.
2. Add garlic and pepper flakes and sauté for 30 seconds.
3. Add tomatoes, chicken stock, vinegar, and tamari. Simmer for 3-4 minutes.
4. Cook pasta, drain and mix well into skillet. Serve hot with crusty Italian bread.

WNE SUGGESTION: Chianti or Tuscan Red Wine

Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor, OH www.theoliveandthegrape.biz