

Pasta Primavera with Italian Turkey Sausage

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

A delicious dish created from the fresh bounty of my garden My whole family has seconds when we have this meal

Ingredients

- - 1 (16 ounce) package uncooked farfalle pasta - 1 pound hot Italian turkey sausage
- cut into 1/2 inch slices - 1/2 cup olive oil
- divided - 4 cloves garlic
- diced - 1/2 onion
- diced - 2 small zucchini
- chopped - 2 small yellow squash
- chopped - 6 roma (plum) tomatoes
- chopped - 1 green bell pepper
- chopped - 20 leaves fresh basil - 2 teaspoons chicken bouillon granules - 1/2 teaspoon red pepper flakes - 1/2 cup grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes
2. until al dente; drain. Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic and onion
3. and cook until tender. Mix in zucchini
4. squash
5. tomatoes
6. bell pepper and basil. Dissolve bouillon in the mixture. Season with red pepper. Stir in remaining oil. Continue cooking 10 minutes. Mix pasta
7. sausage and cheese into skillet. Continue cooking 5 minutes
8. or until heated through.