



Zesty Italian Sausage Pasta

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

5

Description

Flavorful Johnsonville Italian sausage and broccoli in a light tomato garlic sauce with linguine pasta This pasta with Italian sausage links is simply irresistible

Ingredients

- - 1 (19 ounce) package Johnsonville® Mild Italian Sausage Links - 1 (16 ounce) package linguine - 3 tablespoons olive oil - 1 small sweet onion
- thinly sliced - 1 teaspoon minced garlic - 1 (14.5 ounce) can diced Italian tomatoes - 1 (10.5 ounce) can chicken broth - 2 cups broccoli florets

Instructions

1. Prepare sausage according to package directions. Cool slightly
2. then cut into 1/4-inch slices. Prepare pasta according to package directions. Set aside. Warm olive oil in a large saucepan over medium-high heat. Sauté onion and garlic in olive oil until tender. Stir in tomatoes and chicken broth; bring to a simmer. Add broccoli and cooked pasta to tomato mixture. Cook until broccoli is tender
3. about 5 minutes. Add sausage; toss to combine.