



## Linguine with Peppers and Sausage

Jacob · 30/09/2024



### Prep Time

35 mins

### Difficult

Medium

### Servings

4

### Description

This sausage linguine is a very quick and delicious dish. Serve with additional cheese if desired.

### Ingredients

- - 1 (8 ounce) package linguine pasta - ½ pound sweet Italian sausage
- casings removed - 2 red bell peppers
- chopped - 1 onion
- chopped - 1 clove garlic
- minced - 1 cup white wine - ¼ cup grated Parmesan cheese

### Instructions

1. Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
2. about 11 minutes. While pasta is cooking
3. sauté sausage in a heavy skillet over medium-high heat until light brown
4. breaking up clumps with the back of a spoon. Add peppers
5. onion
6. and garlic; sauté until tender. Pour in wine and simmer until liquid is slightly reduced
7. about 6 minutes. Drain pasta and add to the skillet. Toss to combine. Add cheese; toss to blend.