



PREP
TIME

10 min

COOK
TIME

15 min

TOTAL
TIME

25 min

SERVINGS

3

Made with

Italian Dinner with Italian Sausage

Ingredients

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 $\frac{3}{4}$ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 8 oz Italian sausage links, cut into 1/2-inch slices, browned and drained*
- 1 medium zucchini, cut in half lengthwise and sliced
- 2 plum tomatoes, cut in half lengthwise and sliced
- 2 tbsp chopped fresh basil (optional)
- Shredded Parmesan cheese

How to make it

1. In a medium saucepan, bring to a boil: 1 $\frac{3}{4}$ cups water and 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta, Special Seasonings, and cooked sausage. Boil uncovered 5 minutes. Stir in zucchini. Return to a boil. Continue cooking 3 to 5 minutes or until pasta is tender, stirring frequently.
3. Sauce will be thin. Stir in tomatoes and basil, if desired. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PASTA RONI® Garlic & Olive Oil Vermicelli