

Italian Vermicelli Skillet

Ingredients

- 1/2 lb mild Italian sausage links
- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 ¾ cups water
- 1 medium zucchini
- 2 plum tomatoes
- Grated Parmesan cheese (optional)

How to make it

1. Remove casings from sausage links; discard casings. Cut sausage crosswise into 1/2-inch pieces. In large skillet, cook sausage over medium heat until well browned; drain. Add water to skillet with sausage; bring to a boil. Slowly stir in pasta and seasonings. Reduce heat to medium. Boil uncovered, 5 minutes, stirring frequently.
2. Meanwhile, cut zucchini and tomatoes lengthwise in half; cut crosswise into slices. Add zucchini to skillet and continue boiling 3 to 5 minutes or until pasta is tender, stirring frequently.
3. Stir in tomatoes. Remove skillet from heat. Sprinkle with Parmesan cheese, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



PASTA RONI® Garlic & Olive Oil Vermicelli