

# Italian Dinner with Italian Turkey Sausage

Enjoy the authentic taste of Italy with this Italian dinner featuring Italian turkey sausage, offering a lighter yet flavorful twist on classic Italian cuisine.

## INGREDIENTS

**1 package (4.6 oz)** PASTA RONI® Garlic & Olive Oil Vermicelli

**1 ¾ cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**8 oz** Italian turkey 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

### DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

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.

Sauce will be thin. Stir in tomatoes and basil, if desired. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
3

## PRODUCT

