

PRODUCE

- Onion, 1
- Garlic, 4 cloves
- Red bell pepper, 1
- Orange bell pepper, 1
- Yellow bell pepper, 1
- Flat leaf parsley, 1 bunch
- Basil, 1 container

DELI

- Shaved Parmesan cheese

MEAT & SEAFOOD

- Hot Italian turkey sausage links, 1 ¼ lb.

GROCERY

- Olive oil, 1 tsp.
- Salt
- Black pepper
- Italian seasoning, 1 tsp.
- Red pepper flakes, 1 tsp.
- No salt added diced tomatoes, 1 (28 oz.) can
- Pappardelle or extra wide egg noodles, 16 oz.

FROZEN & DAIRY

WINE & SPIRITS

- Dry white wine, 1 bottle

ITALIAN DRUNKEN NOODLES

Ingredients

- 1 tsp. olive oil
- 1 ¼ lb. hot Italian turkey sausage links, casings removed and crumbled
- 1 large onion, quartered and thinly sliced
- 4 cloves garlic, minced
- Salt, to taste
- Black pepper, to taste
- 1 tsp. Italian seasoning
- 1 tsp. red pepper flakes, optional
- 1 red bell pepper, thinly sliced
- 1 orange bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- ½ cup dry white wine
- 1 (28 oz.) can no salt added diced tomatoes, undrained
- 2 Tbsp. flat leaf parsley, chopped
- ¼ cup basil, thinly sliced, divided
- 16 oz. pappardelle noodles or extra wide egg noodles
- Shaved Parmesan cheese, for garnish



Directions

1. Heat olive oil in a large skillet over medium-high heat. Add sausage and cook until browned, about 5-7 minutes. Add onion to the skillet and cook, stirring occasionally, until caramelized, about 5 minutes.
2. Stir in garlic, salt, black pepper, Italian seasoning and red pepper flakes. Stir in sliced bell peppers and sauté for 2 minutes or until peppers are tender-crisp.
3. Add in white wine and cook until wine has reduced.
4. Stir in diced tomatoes and cooked Italian sausage. Bring mixture to a simmer and cook for 3-4 minutes to allow flavors to come together. Stir in parsley and half the basil. Keep sauce warm while you cook the noodles.
5. Prepare pasta according to package directions. Reserve 1 cup of pasta water and drain noodles very well; add drained noodles directly to the sauce. Using tongs, gently toss to combine. If sauce is too thick, use a little bit of the reserved pasta water to thin until desired consistency is reached.
6. Garnish pasta with remaining basil and shaved Parmesan. Enjoy!

Yield: 6 servings

- Large skillet
- Wooden spoon
- Cutting board
- Knife
- Large pot
- Tongs

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