

Sausage Ragù Pasta

The Beader Chef Original

Servings: 4

Ingredients:

- 6 Links of Italian Sausage, out of casing and broken apart
- 1 tbsp. Oil
- 2 Garlic Cloves, minced
- 1 Small Onion, sliced
- 1 Bell Pepper, chopped
- 2 Cans (796ml) Spiced Diced Tomatoes
- 2 cups Basil Leaves
- 500g of Pasta

Directions:

1. In a large skillet on medium-high heat brown sausage meat, breaking it down to smaller pieces as it cooks. Once cooked, about 10 to 15 minutes, remove and set aside.
2. Add oil and sauté the garlic, onions and peppers together till slightly softened, about 5 minutes.
3. Add the sausage and diced tomatoes, and simmer till the liquid has reduced by half then add the basil leaves. While the sauce is simmering, cook the pasta according to the package instructions.
4. Once the pasta is cooked, drain and return to the pot, mixing the pasta with the ragù sauce and serve.