

# Italian Sausage with Pasta

TOTAL TIME  
**30**  
minute  
s

SERVINGS  
**15**



Combine Italian sausage, roasted red peppers, smoked Gouda, and olive oil with Verve® Tomato Roasted Red Pepper Bisque with Gouda to create a rich, flavourful sauce your guests will adore.

**MADE WITH**



**Verve® Tomato Roasted Red Pepper Bisque with Gouda**

CASE CODE 23323

## Ingredients

60 mL	Olive oil
115 g	Onion, thinly sliced
48 each	Sweet Italian pork sausage, large diced
15 g	Garlic, roasted, mashed
11.81 kg pouch	<b>Verve® Tomato Roasted Red Pepper Bisque with Gouda</b>
226 g	Smoked Gouda cheese, shredded
3 g	Fresh oregano leaves, chopped
10 g	Fresh parsley, chopped
600 g	Roasted red bell pepper, julienne
5 g	Kosher salt
1.5 g	Black pepper
8 ½ cups	Penne pasta, cooked, drained

## Directions

- 1 Using a large pot, heat oil over medium heat.
- 2 Add onions and sausage. Cook for 5 minutes.
- 3 Add garlic and tomatoes. Cook for 3 minutes. Remove from pot. Reserve.
- 4 Add Roasted Red Pepper & Smoked Gouda Bisque. Simmer for 10 minutes.
- 5 Add cheese, oregano, parsley, roasted peppers, salt and pepper.
- 6 Add sausage mixture. Simmer for 5 minutes.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Serve: Using a 4-oz. spoodle, portion 100 g (½ cup) cooked pasta onto plate. Top with an 8-oz. spoodle 138 g (1 cup) sausage mixture. Serve immediately.