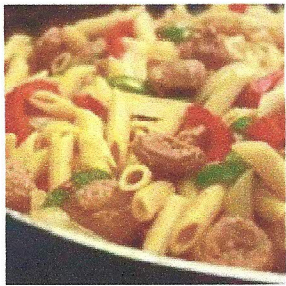


Bow Tie Pasta with Sausage and Sweet Peppers allrecipes.com



Rated: ★★★★★

Submitted By: KSUDA

Photo By: TTV78

Prep Time: 10
Minutes

Cook Time: 25
Minutes

Ready In: 35
Minutes

Servings: 4

"Bow tie pasta in a sausage, bell pepper broth."

INGREDIENTS:

- | | |
|--|-------------------------------------|
| 1 pound Italian sausage,
cut into 1/2 inch pieces | 8 ounces farfalle pasta |
| 2 green bell peppers,
chopped | 1/2 cup beef broth |
| | 1/4 teaspoon ground black
pepper |

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. While pasta is cooking, cook sausage and peppers in large skillet over medium heat until sausage is brown and juices run clear. Drain sausage mixture and return it to the pan. Pour in the broth, season with black pepper and bring to a boil.
3. Toss pasta with sausage sauce and serve.

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