

  
**SAUSAGE**  
 AUTHENTIC ITALIAN RECIPES

### TOM'S MARINARA SAUCE WITH CHICKEN SAUSAGE

- 3 links (1 pkg) Spolumbo's Chicken Sausage with Sundried Tomato & Basil
- 4 tablespoons of olive oil
- 3 cups onion (chopped)
- 2 cloves crushed garlic
- 2 - 28 oz. cans diced tomatoes
- 1 - 28 oz. can tomato puree
- 1 - 12 oz. can tomato paste
- 2 cups water
- 1 1/2 teaspoons dried oregano
- 1 teaspoon fresh ground black pepper
- 2 teaspoons salt
- 1 cup chopped Italian parsley
- 1/4 cup fresh basil
- 1 pound pasta
- Grated Parmesan or Romano cheese (optional)



Broil sausage for two or three minutes to partially cook. Slice to bite-size portions and set aside. Coat the bottom of a deep skillet with olive oil and heat on low. Add the garlic and onion, simmer until the garlic is golden brown. Add all other ingredients, including the sausage and bring to a slow boil over medium heat. Simmer sauce for about two and a half hours. Boil and drain pasta. Spoon sauce over pasta and sprinkle with cheese. Serves 4



### CHICKEN SUNDRIED TOMATO & BASIL

Ingredients: Our prime pork, water, salt, spices.			
Calories 143	Protein 12g	Fat 10g	Carbohydrate 0.8g



Look for Spolumbo's Spicy Italian Sausage at your local grocery store.