



penne with sausage, roasted peppers & tomatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2-3 large tomatoes - 1 large red bell pepper - salt & pepper - olive oil - 2-3 links of italian sausage - 1/2 lb penne noodles - choice of herbs (thyme, oregano, parsley, basil)
- parmesan cheese

Instructions

Season tomatoes & red bell pepper with s&p and drizzle generously with good olive oil. Roast in the oven for about 45 mins at 400dF (Cover roasting pan/dish with aluminum foil). Meanwhile, remove the italian sausages out of their casings cook until browned. Set aside. Then cook penne noodles in salted boiling H2O until al dente. Once the vegetables are roasted and have cooled a bit, slice them in strips and set aside. Start sauteeing some garlic & onions with olive oil. Add the roasted tomatoes and peppers and cook for about 3 mins in medium heat. Then add the sausage and cook for a few more minutes. Add more olive oil if needed. Season with pepper and do not salt. Italian sausages are salty enough. Add a wee bit of thyme, oregano, parsley and basil. Italian sausages are spiced and flavored enough. Finally, sprinkle with crushed red peppers for some heat and a generous amount of grated parmesan cheese. Toss the cooked penne noodles in the sauce.