



Pasta alla Turca

NIBBLEDISH CONTRIBUTOR

Ingredients

- little shell macaroni - tomato sauce or chopped tomatoes - Moroccan or Italian sausage (best: turkish sausage if found:) - garlic - olive oil - salt&pepper - Yogurt

Instructions

1. put the macaroni in a large pan with boiling water 2. in an other pan start to cook the rond-sliced sausages in olive oil 3. after the sausages are cooked add one garlic and tomato sauce and cook for 2 minutes. 4. Take some water from the boiling macaroni(about one glass of water) and pour it into the sausages and cook for 5 more minutes at low heat. Add some salt&pepper;now the sauce is ready:) 5. mix the yogurt with a grated garlic and a little bit of salt(don't forget the tomato sauce is also salty) 6. Put the 10minutes boiled pasta in a big dish and firstly pour the yogurt and then the sausages. Enjoy the Pasta alla turca:)